Woman's Day®

GIFTS from the Christmas Kitchen

Perfect Presents for Chocolate Lovers

SWEET TREATS TO GIVE— OR KEEP!



COOKIES, CANDIES, BREADS, MUFFINS

WRAPPING & PACKING TIPS

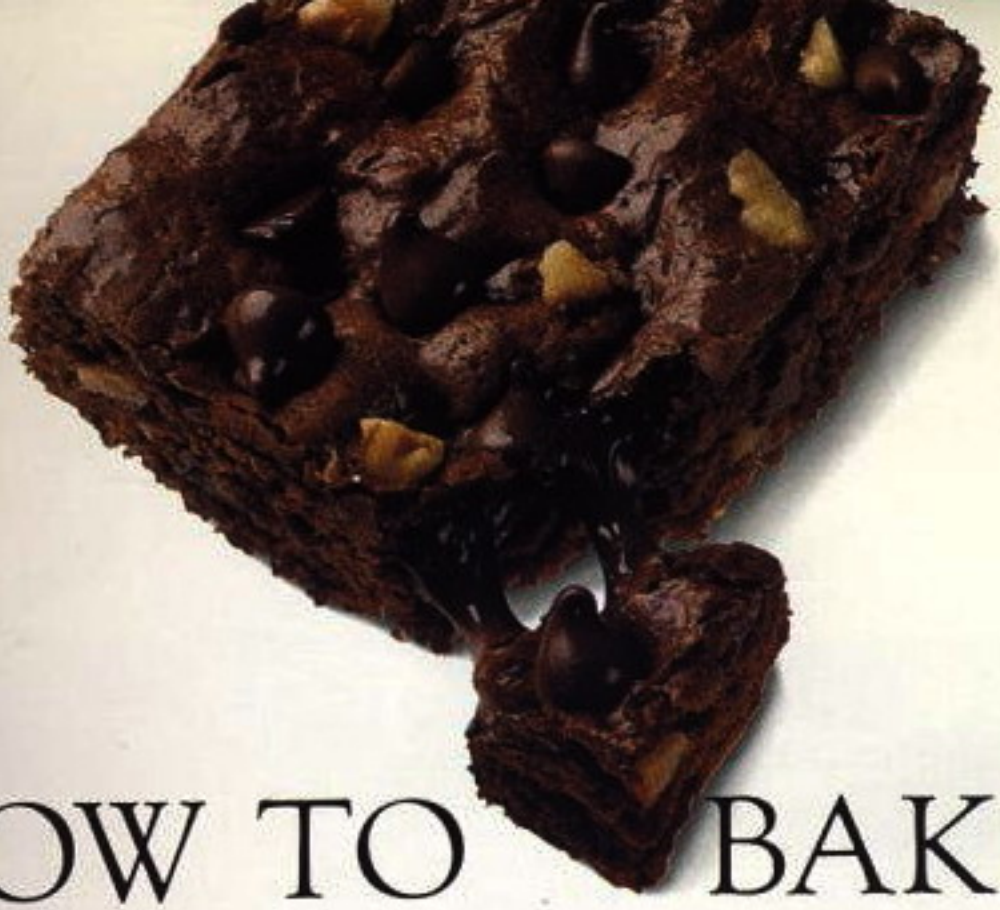
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Rich. Creamy.
Nestlé® Toll House® Morsels.



Make Your House A Toll House.



HOW TO BAKE AN EXTRAORDINARY BROWNIE WITH A LOT LESS FAT.

Introducing new Sensibly Delicious™ recipes from Nestlé Toll House. Each recipe has at least 1/3 less fat than traditional recipes, so you'll feel good about serving them. And with all the rich and creamy goodness of Nestlé® Toll House® Morsels, your family will love eating them. To receive a free brochure with additional Sensibly Delicious recipes, write to Sensibly Delicious Recipes, P.O. Box 1898, Young America, MN 55594-1898. Please allow 4-6 weeks for shipment.

SENSIBLY DELICIOUS™ DOUBLE CHOCOLATE CHIP BROWNIES

- 2 cups (12-ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels, divided
- 1 cup granulated sugar
- 1/2 cup unsweetened applesauce
- 2 tablespoons margarine
- 3 egg whites
- 1 1/4 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1/3 cup chopped nuts (optional)

1. PREHEAT oven to 350°F. 2. MELT 1 cup morsels, sugar, applesauce and margarine in large, heavy saucepan over low heat, stirring until smooth. 3. REMOVE from heat. 4. ADD egg whites; stir well. 5. STIR in flour, baking soda, salt and vanilla. Stir in remaining morsels and nuts. 6. SPREAD into greased 13 x 9-inch baking pan. 7. BAKE for 16 to 20 minutes or just until set. For fudgier brownies bake to minimum baking time. 8. COOL completely; cut into 2-inch squares.

Makes 24 brownies. Each brownie contains 7 grams of fat (6 grams without nuts) vs. 11 grams in traditional recipe.



MAKE YOUR HOUSE A TOLL HOUSE.



HOW TO BAKE AN EXTRAORDINARY COOKIE WITH A LOT LESS FAT.

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SENSIBLY DELICIOUS™ CHOCOLATE CHIP COOKIES

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 1 1/4 cups packed dark brown sugar
- 1/2 cup granulated sugar
- 1/2 cup margarine, softened
- 1 teaspoon vanilla extract
- 2 egg whites
- 1/3 cup water
- 2 cups (12-ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1/3 cup chopped nuts

1. PREHEAT oven to 350° F. 2. COMBINE flour, baking soda and salt in medium bowl. 3. CREAM brown sugar, granulated sugar, margarine and vanilla in large mixer bowl. 4. BEAT in egg whites. Gradually beat in dry ingredients alternately with water. 5. STIR in morsels and nuts. 6. DROP by rounded tablespoon onto lightly greased baking sheets. 7. BAKE for 10 to 12 minutes or until centers are set. 8. COOL for 2 minutes. Remove to wire racks to cool completely.

Makes about 5 dozen cookies. Each cookie contains 4 grams of fat vs. 7 grams in traditional recipe.



MAKE YOUR HOUSE A TOLL HOUSE.

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On the Cover: A trio of luscious fudges: Nutty Chocolate Mint Fudge, *right*; Minty Mallows, *top*; Chocolate Fudge Marzipan Squares, *bottom*. For recipes, see pages 58 and 59.

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ILLUSTRATIONS: ANDREA GALLO



SEASON

Gifts from the Christmas kitchen are a wonderful way to say "I love you."

It's the season for celebrating, for planning and shopping, for special foods and special times, for remembering friends and family with gifts chosen to please.

The custom of giving presents at Christmastime is commonly linked to the Three Kings and their visit to the manger on the first Christmas. However, gift-giving at the time of the winter solstice was a Roman tradition, and many other pre-Christian societies celebrated the solstice with fetes and feasts. Our modern version of gift-giving is relatively recent and probably arose from the 19th century notion of Santa Claus.

Before the turn of the century, Christmas gifts were nearly always homemade and were often food treats, either saved from the harvest or prepared just in time for the holiday. Today, most cooks love to treat family and friends to a taste of what they've been baking. Besides, everyone loves a homemade gift, especially from the kitchen: fragrant breads and muffins, favorite cookies decorated with care, festive fruitcakes, sinfully rich candies.

The preparation is all part of getting ready for Christmas. Whether it's a quick bake-ahead (or no-bake) or a treasured family recipe that's stood the test of generations, it's sure to be appreciated. Baking something special at Christmastime is hospitable, traditional and fun. When you give something homemade, the real gift is love.



Hints for the Christmas Cook

Baking today is easy, but it's easier still if your pantry is well stocked and your kitchen is properly equipped. What sort of things should you have on hand?

Here's our checklist for a four-star Christmas kitchen:

Baking Equipment:

- *Mixing bowls*
- *Graduated measuring cups* (flat-rimmed in ¼-, ⅓-, ½- and 1-cup sizes for measuring dry ingredients; a 1-cup measure marked with smaller amounts with a spout for measuring liquids)
- *Measuring spoons* (a standard set has ¼, ½ and 1 teaspoon and 1 tablespoon for both wet and dry ingredients)

Illustrations by Vicki James Yiannias

- *Mixing spoons*
- *Wire whisks*
- *Spatulas* (both metal and rubber)
- *Rolling pin*
- *Electric mixer and/or food processor*
- *Pastry blender* (hand-held wire ones work perfectly)
- *Grater* (either metal or ceramic)
- *Nut chopper*
- *Baking pans* (to suit different recipes: round or square cake pans, muffin tins, loaf pans, tube pans and cookie sheets)
- *Pastry brushes*
- *Timer*
- *Wooden toothpicks and skewers* for testing doneness
- *Wire racks* for cooling



In the Christmas Cupboard

- *Butter* (unsalted unless otherwise specified) or shortening
- *All-purpose flour*
- *Cake flour*
- *White granulated sugar*
- *Brown sugar*, both light and dark
- *Confectioners' sugar*
- *Corn syrup*
- *Baking soda, baking powder, salt*
- *Eggs*
- *Nuts*
- *Raisins and dried fruits*
- *Flaked coconut*
- *Vanilla and almond extracts*
- *Spices*, including cinnamon, ginger, nutmeg, cloves
- *Chocolate* (semi-sweet, milk, mint, unsweetened and white)
- *Butterscotch morsels*
- *Milk, buttermilk, cream, sweetened condensed milk and evaporated milk*
- *Canned solid pack pumpkin*
- *Oatmeal*
- *Fruit jams and preserves*



Taking a Fair Measure

Accurate measurements are essential for consistent good results. All measurements should be level unless the recipe directs otherwise.

Measuring liquids: Always read the line on the measuring cup at eye level when checking the volume. With the cup on a level surface, slowly pour in the liquid until it reaches the desired line. If using measuring spoons, pour the liquid just to the top of the spoon without letting it spill over. Don't measure liquids over the mixing bowl; extra liquid might spill into the bowl.

Measuring butter or shortening: Liquid shortening and melted butter can be measured the same way other liquids are measured. To measure solid shortening, margarine or butter, pack it firmly into a measuring spoon or graduated cup, then level it off with the straight edge of a knife or spatula. Butter or margarine packaged in sticks can be cut off in tablespoons, following the guidelines on the wrapper.

Measuring flour: Lightly spoon flour into a graduated measuring cup or



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spoon; never pack flour down or shake or tap cup to condense it. Level off the measure with the straight edge of a knife or spatula.

Measuring sugar: Lightly spoon granulated sugar into a graduated measuring cup or spoon, and level off with the straight edge of a knife or spatula. Pack brown sugar firmly into the measuring cup, then level it off: it should be firm enough to hold its shape when the cup is inverted onto a flat surface.

Sizing up pans: Using the right size and kind of baking pan is important to the success of a recipe. Measure the top inside of bakeware for length, width and diameter; measure the perpendicular inside for depth. The size of most cookware is expressed by a liquid measure at its level full capacity, such as a 1-quart saucepan.

Special How-tos for the Christmas Cook

How to Plump Dried Fruit:

Dried fruit may dehydrate and harden in storage so it won't soften during baking. To restore it, simmer it in water or juice for 5 to 10 minutes; don't overcook or it will get mushy. Drain and pat dry. Taste before using.





Fruits and raisins can also be plumped in wine or liqueur. Place ⅓ to ½ cup of fruit in 1 to 2 tablespoons liquid for ½ to 1 hour and cover.

How to Toast Nuts:

Spread nuts on a baking sheet or jelly-roll pan and toast in a 325° preheated oven until light golden brown, 5 to 10 minutes. Watch carefully and stir frequently to avoid burning. Or, spread nuts in a heavy, ungreased skillet. Cook over medium heat for 5 to 7 minutes, stirring constantly, until nuts brown lightly. Remove from pan immediately to stop further cooking.

How to Toast Coconut:

Spread coconut evenly on ungreased baking sheet. Toast in a 350° oven for 3 to 5 minutes, stirring occasionally until coconut turns golden.

✦

Crazy for Chocolate

No other food has its power, its charm, its legendary properties. No matter what our age, we love it: hot or cold, liquid or solid, dark or light. We consume it for stamina, for stimulation, for satisfaction. Children

Introducing Baker's Secret® Nestlé™ Toll House™ Cookie Kids™ Cookie Pan

Kids will love making and decorating Toll House cookies in fun kid shapes. And you'll love the way your cookies turn out with Baker's Secret...America's favorite non-stick bakeware.



How to put a smile on a kid's face.



And for the holidays...New Cookie Creations™ Cookie Pan

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The no-stick, no-mistake way to bake

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dream of it. Lovers exchange it. Doctors have even suggested it as a cure for unhappiness.

What is it about chocolate? Scientists have identified its organic compounds; they include a measurable amount of caffeine (far less than in coffee or cola, the most familiar sources of caffeine) and theobromine, which acts as a mild diuretic. Some evidence also points to chocolate's capacity to affect a naturally occurring amphetamine, a nervous system stimulant. Could that be what makes us smile when we eat chocolate?

The chocolate lovers of the world, who are largely uninterested in scientific explanations, know that chocolate is one of the great pleasures of life. They are happiest when they have their favorite flavor in as many forms as possible. Fortunately, this isn't difficult, for chocolate is as versatile as it is satisfying. Chocolate has inspired cooks and bakers for hundreds of years. It easily lends itself to a wide variety of rich and delicious cookies, candies, breads, cakes and sauces—both traditional and innovative, fast and fancy.

In the Candy Kitchen

Hints for successful candy-making:

- Read the recipe through before you begin any preparation.
- Gather equipment and ingredients.

(continued on page 8)

GIFTS from the Christmas Kitchen

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Chocolate Q & A

Q. Where does chocolate come from?

A. All chocolate products start with the cacao tree, which grows in moist, tropical climates. This tree bears fruit in pods containing beans, which turn brown when fermented in their own natural heat. The beans are dried before shipping. Like coffee, cacao beans do not acquire rich color and full flavor until they are roasted and blended.

Q. What makes chocolate chocolaty?

A. The essence of chocolate is the chocolate liquor, raw chocolate pressed from the nibs of cacao beans. Four basic ingredients—cocoa paste (or liquor), cocoa butter, sugar and milk—are used to make all kinds of chocolate.

Q. What are the most popular kinds of chocolate?

A. The basic chocolate is baking or unsweetened chocolate (sometimes called bitter chocolate); the hardened chocolate liquor is used for a strong chocolate flavor in baking and sauces. Cocoa powder also has a strong chocolate flavor; it's the result of pressing most of the cocoa butter out of pure chocolate liquor. Sweet and semisweet chocolate, which vary considerably in the cocoa content, have sugar added to them. Milk chocolate contains milk solids combined with sugar, cocoa butter and vanilla. White chocolate also contains cocoa butter, sugar, milk solids and vanilla, but no chocolate liquor, and thus, no color. And, of course, you can also buy chocolate in the form of bits or chips.

Q. Is white chocolate really chocolate?

A. Yes and no. According to the Food and Drug Administration, real chocolate must contain chocolate liquor, so white chocolate is not. But white-chocolate lovers insist that it has a subtle chocolaty taste and the characteristic mouth-feel and richness of chocolate.

Q. What's the best way to store chocolate?

A. Chocolate can be stored for up to two years, provided it is kept well-wrapped in a cool, dry place. (A maximum of 65 percent humidity is best.) Cool storage is better than cold; refrigerators can do more harm than good. Above all, chocolate likes a steady storage temperature.

Q. What is the whitish film that sometimes appears on chocolate?

A. This film, called the "bloom," is a trace of melted cocoa butter. It often appears in summer, when chocolate warms up, then hardens again, but it is only a slight outward blemish and has no effect on flavor or quality.



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(continued from page 6)

- Use a heavy-bottomed saucepan that conducts heat evenly.
- Use a candy thermometer for accuracy in testing doneness.
- Choose a low-humidity day for fudge-making.
- Use a saucepan large enough to prevent boil-overs but small enough so that the bulb of the candy thermometer is covered by syrup.
- Stir as directed with a wooden spoon; metal spoons get too hot to hold and may cause uneven heating.
- Store candy in an airtight container at room temperature or refrigerate. Most fudge may also be frozen.

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Cookie Cookery

Nothing is more Christmassy than cookies, so plan to bake an assortment for your friends and family. In many parts of the country, cookie swaps have become traditional. Baking cookies with a friend or family member can be a party in itself.



GIFTS from the Christmas Kitchen

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Hints for Perfect Cookies:

- Use a shiny baking sheet at least 2 inches narrower and shorter than your oven. The sheet may be open on two or three sides.
- If you use a cookie sheet with a nonstick coating, watch carefully: Cookies can brown quickly. Follow manufacturer's directions to reduce oven temperature by 25°.
- Grease the cookie sheet only if specified in your recipe.
- For perfect cookies, be sure they are the same size and thickness.
- Always use a cool baking sheet. A hot baking sheet causes dough to soften and spread.
- Bake one sheet of cookies at a time on the center rack. Check for doneness at the minimum baking time: Just one minute can make a difference.
- Unless the recipe states otherwise, cool cookies for 2 minutes before removing from baking sheet. Then use a metal spatula and place them on a wire rack to cool. Cool completely before frosting or storing.
- Store crisp, thin cookies in a container with a loose-fitting cover to keep them crisp. If they soften, recrisp them on a baking sheet in a 300° oven for 3 to 5 minutes.
- Store unfrosted, soft cookies in an airtight container to preserve their moistness. A piece of bread or a slice of apple in the container will help keep them soft.
- Store frosted soft cookies in a single layer in an airtight container so the frosting will maintain its shape and the cookies will stay moist.

Decorating Cookies

- Spread melted chocolate on baked cookies, top with slivered almonds or chopped nuts, crushed peppermint candy, silver dragées, toasted coconut or other decorations.
- Scatter miniature chocolate morsels on just-baked cookies; they will melt just enough to stick.
- Brush unbaked cookies with a wash made of one beaten egg white and one teaspoon of water. While still wet, sprinkle with nonpareils or colored sugar, chopped nuts, chocolate morsels, raisins or currants.
- Tint Decorator White Icing (see recipe, page 46) with paste or liquid food colorings and "paint" cookies with initials or patterns of your choice.

Drop Cookies

- Drop dough about 2 inches apart onto baking sheets to prevent cookies from baking together when dough spreads in the heat.
- Excess spreading may be caused by the dough being too warm, the baking sheet too hot or the oven temperature



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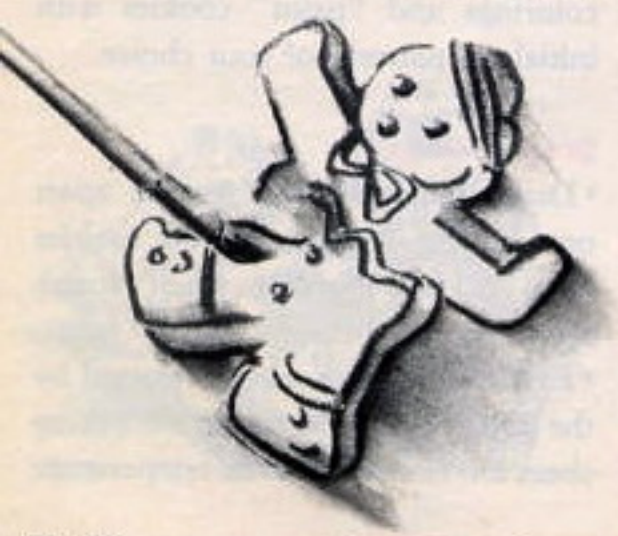
incorrect. Be sure to cool baking sheet between batches.

Bar Cookies

- Use the size of pan suggested in the recipe. Cookies baked in a larger pan will be dry and overbaked; in a smaller pan, underbaked.
- For neat brownies or bars, both grease and flour the pan before spreading the dough.
- Cut into bars, squares or triangles when completely cool, unless recipe specifies cutting while warm. This helps the bars hold their shape.

Shaped or Molded Cookies

- Chill rich, soft dough before shaping it. Work with a small amount at a time, keeping the rest of the dough in the refrigerator.
- If the dough is too soft after chilling, mix in 1 to 2 tablespoons flour. If dough is too dry and crumbly, work in 1 to 2 tablespoons milk, water or softened butter or margarine.
- Take time to mold fancy shapes (crescents, candy canes, wreaths, bells) so that cookies are uniform in shape and size. This helps them bake evenly.



Refrigerator Cookies

- Shape dough firmly into a long, smooth roll of the diameter specified in the recipe. Wrap rolled dough in waxed paper, plastic wrap or aluminum foil, twisting ends to seal.
- Roll only part of the chilled dough at a time and keep the remainder refrigerated.
- To ensure even baking, roll dough evenly to a uniform thickness.
- Dip cookie cutters into flour; shake off excess before cutting dough.

Fancy Wraps for Food Gifts

Wrapping presents is part of the holiday fun, and packages of food gifts—whether bright or subtle, glittery or homespun—hint at the handmade goodness inside. Some cooks save handsome tins and boxes all year-round to have on hand at Christmastime. But food gifts can be packaged in a wide variety of containers: in baskets, casserole dishes, tubes, gift boxes, coffee tins, foil or paper, to name just a few. Use your imagination and whatever you have on hand.

Tip: Before gift-wrapping cakes or loaves, wrap them securely in two or

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(continued from page 10)

three layers of plastic wrap to ensure freshness.

Some of the best ideas for wrapping gifts of food:

• Pack cookies in a sturdy container, whether it's a traditional cookie jar or tin or a brand-new baking pan, basket, bowl or box. Line the container with paper or plastic wrap, using enough so that you can bring up the ends and tie them over the cookies to protect them. Tie with ribbon, cord or yarn.

• Arrange candies or cookies (or a cake) on a round plate, wooden cutting board or tray covered with a paper doily. Surround with cellophane (available in colors as well as clear) and tie it at the top with a frill of paper and a ribbon bow.

• In a pretty basket, make a nest of tissue paper or packing straw and nestle a plastic-wrapped cake or bread inside. Tie a bow on the basket's handle.

• For a classic country look, wrap a cake in plain brown paper and tie it with a pinked-edge calico bow.

• Slide a wrapped cake or loaf into a gold or silver bottle bag and fasten it with bright ribbon.





• Pack gift candies in layers separated by neatly cut waxed paper, or wrap separately in plastic wrap.

• Candy looks great presented in clear jars: Use apothocary-style or any wide-mouthed jars.

• Fill a lidded ceramic box with a treasury of individually wrapped candies.

• Loaves can be wrapped and slipped back into a loaf-shaped baking pan tied with fancy ribbons.

• Arrange half a dozen cookies or candies in a row or double row, domino-style, on a piece of paper about 12 inches square. Enclose the goodies in the wrap and then twist both ends; seal and tie with a holiday ribbon.

• Pack cookies in a shiny colander or wire basket tied with ribbons and decorated with candy canes.

• Dress up an unfinished ash basket with lace and ribbons to hold a loaf of fruit-studded Christmas bread.

• Cover a box inside and out with shiny foil, fill with cookies and decorate with a cluster of fresh holly berries. ■

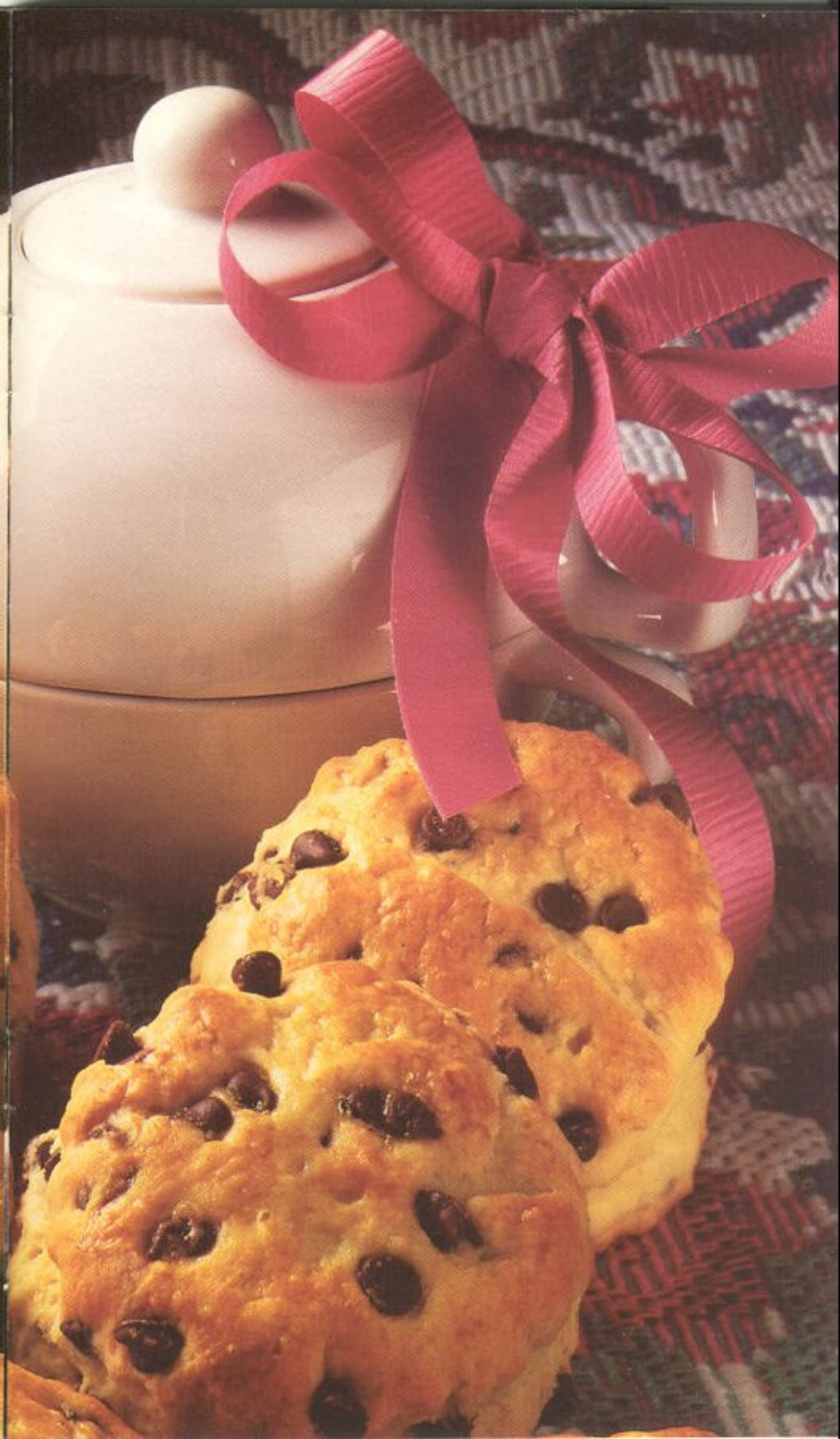
Sweet Muffins and Breads

FRAGRANT LOAVES, COFFEE CAKES AND TENDER MUFFINS FRESH FROM THE OVEN ARE A SPECIAL TREAT FOR HOLIDAY GUESTS. EASY BAKE-AHEADS FREEZE PERFECTLY AND MAKE WELCOME GIFTS.



Rich, buttery Mini Morsel Tea Biscuits, cut with a fluted biscuit cutter, are studded with tiny bits of chocolate.

For recipe, see page 19.





Mini morsel tea biscuits

(Shown on page 17)

Servings: Makes 18 biscuits
Preparation time: About 15 minutes
Baking time: About 15 minutes
Cooling time: About 15 minutes

- 4 cups all-purpose flour
- ⅓ cup sugar
- 2 tablespoons baking powder
- ½ teaspoon salt
- ½ cup (1 stick) cold butter, cut up
- 6 ounces Nestlé Toll House semisweet chocolate mini morsels (1 cup)
- 4 eggs, divided
- 1 cup undiluted Carnation evaporated milk
- 1½ teaspoons vanilla extract
- 2 tablespoons milk

Preheat oven to 400°. Lightly grease cookie sheets.

In large bowl, combine flour, baking powder and salt. With pastry blender or 2 knives, cut in butter until mixture resembles coarse crumbs. Stir in chocolate morsels. In medium-sized bowl, beat 3 eggs, evaporated milk and vanilla until blended. Add flour mixture all at once, stirring with a fork to form a soft dough. Turn dough out onto well-floured surface. Knead 6 to 8 times. Pat dough to ¾-inch thickness. With floured 2½-inch biscuit cutter, cut out dough. Transfer biscuits to prepared cookie sheets. In small bowl, beat remaining egg and milk; brush over biscuits. Bake 14 to 16 minutes, or until golden brown. Remove to wire racks to cool slightly. Serve warm.

Orange juice and grated peel add rich flavor to Chocolate Nut Loaf, a spicy quickbread for chocolate lovers. For recipe, see right.

Chocolate nut loaf

Servings: Makes 1 loaf; about 10 servings
Preparation time: About 15 minutes
Baking time: About 50 minutes
Cooling time: About 50 minutes

- 2 cups all-purpose flour
- ¾ cup sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- ¼ teaspoon ground nutmeg
- 6 ounces Nestlé Toll House semisweet chocolate mini morsels (1 cup)
- ¾ cup chopped walnuts
- 1 egg
- ½ cup buttermilk
- ½ cup orange juice
- ¼ cup (½ stick) butter or margarine, melted
- 1 teaspoon grated orange peel

Preheat oven to 350°. Grease and flour 9- by 5-inch loaf pan.

In large bowl, combine flour, sugar, baking soda, salt and nutmeg. Stir in chocolate morsels and walnuts. In small bowl, combine egg, buttermilk, orange juice, butter and orange peel; mix well. Make a well in flour mixture; add egg mixture, stirring just until flour mixture is moistened. Spoon batter into prepared loaf pan. Bake 50 to 55 minutes, or until wooden toothpick inserted near center comes out clean. Cool in pan 10 minutes. Remove from pan; cool completely on wire rack.

Sour-cream pumpkin coffee cake

Servings: Makes one 9-inch coffee cake; about 10 servings
Preparation time: About 15 minutes
Baking time: About 55 minutes
Cooling time: About 1 hour

Streusel
- ½ cup packed light-brown sugar
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- 2 teaspoons butter or margarine

Cake
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 1 tablespoon ground cinnamon
- 1 teaspoon salt
- 1 cup (2 sticks) butter or margarine, softened
- 2 cups granulated sugar
- 4 eggs
- 1 cup Libby's solid-pack pumpkin
- 1 cup sour cream
- 2 teaspoons vanilla extract

Preheat oven to 350°. Grease 9-inch fluted tube pan (12-cup capacity).

Prepare Streusel: In small bowl, combine brown sugar, cinnamon and allspice. With pastry blender or 2 knives, cut in butter until mixture is crumbly; set aside.

Prepare Cake: In medium-sized bowl, combine flour, baking soda, cinnamon and salt. In large bowl with electric mixer at medium speed, cream butter and sugar until light and fluffy. Beat in eggs, one at a time. Add pumpkin, sour cream and vanilla; beat until well blended. Add flour mixture; beat until well mixed. Spoon half the batter into prepared pan. Sprinkle Streusel over batter; do not allow Streusel to touch sides of pan. Top with remaining batter, making sure batter layer touches edges of pan. Bake 55 to 60 minutes, or until wooden toothpick inserted in center comes out clean. Cool in pan 30 minutes. Invert onto wire rack to cool.

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Use buttermilk baking mix and fresh or frozen berries to make Quick Blueberry Muffins for breakfast, brunch or a holiday surprise. For recipe, see above.

Quick Blueberry Muffins

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Servings: Makes 12 muffins
Preparation time: About 20 minutes
Baking time: About 15 minutes
Cooling time: About 40 minutes

- 2 cups buttermilk baking mix
- ⅓ cup plus 2 tablespoons granulated sugar, divided
- 2 tablespoons packed light-brown sugar
- 2 teaspoons grated orange peel



- 1 egg
- ⅔ cup undiluated Carnation evaporated milk
- 2 tablespoons vegetable oil
- 1 cup fresh or frozen blueberries, thawed and drained
- 2 teaspoons orange juice, optional

Preheat oven to 400°. Grease 12 muffin pan cups or line with paper liners.

In large bowl, combine baking mix, ⅓ cup granulated sugar, brown sugar and orange peel. In small bowl, beat egg lightly; stir in evaporated milk and oil. Add liquid ingredients to dry ingredients; stir just until moistened. Gently fold in blueberries. Spoon batter into prepared muffin cups, filling ¾ full. Gently brush tops with orange juice; sprinkle with sugar. Bake 15 to 18 minutes, or until wooden toothpick inserted in center comes out clean. Cool in pan 3 to 4 minutes. Remove muffins from pan; cool on wire rack, or serve warm.



Chocolate Almond Coffee Cake

Servings: Makes 2 cakes; about 16 servings
Preparation time: About 25 minutes
Baking time: About 25 minutes
Cooling time: About 40 minutes

- 2½ cups all-purpose flour, divided
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup (2 sticks) plus 1 tablespoon butter or margarine, softened and divided
- 1¼ cups packed brown sugar, divided
- ¼ cup honey
- 1 teaspoon almond extract
- 3 eggs
- ½ cup milk
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups), divided
- ¾ cup sliced almonds
- 1 tablespoon milk

Preheat oven to 350°. Grease and flour two 9-inch round cake pans.

In small bowl, combine 2 cups flour, baking powder, baking soda and salt. In large bowl with electric mixer at medium speed, cream ¾ cup butter, ¾ cup brown sugar, honey and almond extract until fluffy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture alternately with milk. Stir in 1 cup chocolate morsels. Divide batter between cake pans.

In small bowl, combine remaining ½ cup brown sugar and ½ cup flour. With pastry blender or 2 knives, cut in ¼ cup butter until mixture resembles coarse crumbs. Stir in almonds and ½ cup chocolate morsels. Sprinkle mixture on top of batter in each pan. Bake 23 to 27 minutes, or until wooden toothpick inserted in center comes out clean. Cool in pans 15 minutes.

Meanwhile, in small heavy saucepan over low heat, melt remaining ½ cup chocolate morsels with 1 tablespoon butter and milk; stir until smooth. Remove cakes from pans to wire racks. Drizzle chocolate over cooled cakes; cool completely on wire racks.

Butterscotch Sticky Buns

Servings: Makes 16 buns
Preparation time: About 15 minutes
Baking time: About 20 minutes
Cooling time: About 10 minutes

- 5 tablespoons butter or margarine, divided
- 2 packages (8 ounces each) refrigerated crescent dinner rolls
- 1 package (12 ounces) Nestlé Toll House butterscotch-flavored morsels (2 cups), divided
- ½ cup chopped pecans
- ¼ cup sugar
- 1½ teaspoons lemon juice
- 1 teaspoon ground cinnamon

Preheat oven to 375°. In 13- by 9-inch baking pan, melt 2 tablespoons butter in oven. Unroll dinner rolls; separate into 16 triangles. Sprinkle triangles with 1½ cups butterscotch morsels. Starting at shortest side, roll up each triangle to enclose butterscotch morsels; arrange in prepared baking pan. Bake 15 to 20 minutes, or until lightly browned.

Meanwhile, in small, heavy saucepan over low heat, melt remaining butterscotch morsels with remaining 3 tablespoons butter, stirring until smooth; remove from heat. Stir in pecans; sugar, lemon juice, 1½ teaspoons water and cinnamon. Pour over hot rolls and return to oven. Bake 5 minutes or until bubbly. To prevent sticking, immediately loosen buns from pan. Cool 10 minutes; serve warm.

Pumpkin Oat Muffins

Servings: Makes 12
Preparation time: About 20 minutes
Baking time: About 20 minutes
Cooling time: About 30 minutes

- 1½ cups all-purpose flour
- 1½ cups quick-cooking or old-fashioned oats, or 1½ cups oat bran
- 1 cup sugar
- 1½ teaspoons ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt, optional
- 1 cup Libby's solid-pack pumpkin
- ¾ cup vegetable oil
- 2 egg whites

Preheat oven to 375°. Grease 12 muffin pan cups or line with paper liners.

In large bowl, combine flour, oats, sugar, cinnamon, baking powder, baking soda and salt. In medium-sized bowl, combine pumpkin, oil and egg whites. Add to flour mixture; stir just until moistened. Spoon batter into prepared muffin cups, filling to top. Bake 20 to 25 minutes, or until wooden toothpick inserted in center comes out clean. Cool in pan 3 to 4 minutes. Remove from pan; cool on wire rack.

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Apple Streusel Muffins

Servings: Makes 18 muffins
Preparation time: About 20 minutes
Baking time: About 35 minutes
Cooling time: About 20 minutes

- 2½ cups all-purpose flour
- 2 cups sugar
- 1 tablespoon pumpkin pie spice
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 eggs, lightly beaten
- 1 cup Libby's solid-pack pumpkin
- ½ cup vegetable oil
- 2 cups finely chopped peeled apples
- Streusel Topping (recipe follows)

Preheat oven to 350°. Grease 18 muffin pan cups or line with paper liners.

In large bowl, combine flour, sugar, pumpkin pie spice, baking soda and salt. In medium-sized bowl, mix eggs, pumpkin and oil. Add pumpkin mixture to flour mixture, stirring just until moistened. Stir in apples. Spoon batter into prepared muffin cups, filling ¼ full. Prepare Streusel Topping; sprinkle over batter. Bake 35 to 40 minutes, or until wooden toothpick inserted in center comes out clean. Cool in pan on wire rack. Serve warm.

Streusel Topping

- ¼ cup sugar
- 2 tablespoons all-purpose flour
- ½ teaspoon ground cinnamon
- 4 teaspoons butter or margarine

In small bowl, combine sugar, flour and cinnamon. With pastry blender or 2 knives, cut in butter until mixture is crumbly.

Variation: For 6 giant muffins, follow directions above, increasing baking time to 40 to 45 minutes.

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Chocolate Caramel Pecan Rolls

(Shown on page 24)

Servings: Makes about 24 rolls
Preparation time: About 30 minutes
Rising time: About 20 minutes
Baking time: About 20 minutes

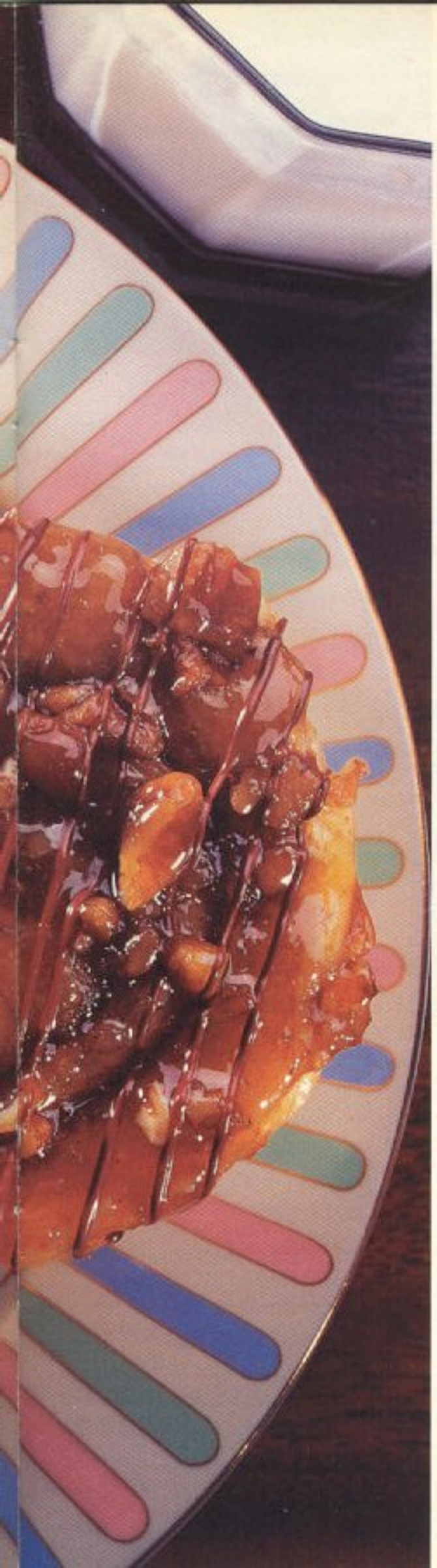
Caramel Sauce

- ⅔ cup firmly packed brown sugar
- ¼ cup (½ stick) butter
- 2 tablespoons corn syrup
- ⅔ cup coarsely chopped pecans

Rolls

- ⅔ cup Nestlé Toll House semisweet





chocolate morsels
2 tablespoons butter
2 loaves (1 pound each) frozen white yeast bread dough, thawed

Topping
⅓ cup Nestlé Toll House semisweet chocolate morsels
2 tablespoons butter

Prepare Caramel Sauce: In small saucepan over medium heat, combine brown sugar, butter and corn syrup. Heat 3 minutes or until butter is melted, stirring constantly. Divide sauce evenly between two 9-inch round cake pans; spread in thin layer and sprinkle with pecans.

Prepare Rolls: In another small saucepan over low heat, melt chocolate morsels with butter, stirring until smooth. On lightly floured surface with lightly floured rolling pin, roll one thawed loaf into a 12- by 8-inch rectangle. Spread half the chocolate mixture over dough. Roll up, jelly-roll style, beginning from long side. Moisten edge with water; pinch seam to seal. With sharp knife, cut into 12 slices. Arrange slices, cut-side down, in 1 prepared pan. Repeat with remaining dough and chocolate mixture. Cover; let rise in warm place about 20 minutes or until nearly doubled in volume.

Preheat oven to 375°. Bake rolls 18 to 23 minutes, or until golden brown. Immediately invert onto serving plates.

Prepare Topping: In small, heavy saucepan over low heat, melt chocolate morsels with butter, stirring until smooth. Drizzle over warm rolls. Serve warm.

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Chocolate Caramel Pecan Rolls are drizzled with melted chocolate. Premade frozen bread dough provides a shortcut. For recipe, see page 23.

Nut and Pumpkin Pound Cake

Servings: Makes 1 large loaf
Preparation time: About 30 minutes
Baking time: About 1¼ hours
Cooling time: About 1 hour

- 1¾ cups all-purpose flour
- ½ cup pecans, finely chopped or ground
- 1½ teaspoons ground cinnamon
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon ground mace
- ¼ teaspoon ground nutmeg
- 1 cup (2 sticks) butter or margarine, softened
- ¾ cup granulated sugar
- ½ cup packed brown sugar
- 3 eggs
- 1 cup Libby's solid pack pumpkin
- Marzipan Bow (recipe follows)

Preheat oven to 325°. Grease and flour 9- by 5-inch loaf pan.

In medium-sized bowl, combine flour, pecans, cinnamon, baking soda, salt, mace and nutmeg. In large bowl with electric mixer at medium speed, cream butter and sugars until blended. Add eggs; beat until light and fluffy. Mix in pumpkin and flour mixture; beat well. Pour into prepared loaf pan. Bake 1 hour 15 minutes or until wooden toothpick inserted in center comes out clean. Cool in pan 10 minutes; turn onto wire rack to cool completely. Decorate with Marzipan Bow.

Marzipan Bow: On board lightly dusted with *confectioners' sugar*, roll out *1 package (7 ounces) marzipan or almond paste* into rectangle 4 inches wide, 20 inches long and 1/16 inch thick. Cut rectangle into four ½-inch-wide strips. Arrange two strips over loaf to create tied package effect. Create ribbon bow ends by cutting two 5-inch lengths. Attach at point where marzipan ribbons cross; press to hold. Make bow by creating two



ribbon loops; pinch center. Add bow where ribbons cross; press to hold. If a two-color bow is desired, add *food coloring* to remaining or additional marzipan. Roll out. Cut into ¼-inch-wide strips and arrange as above.

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Chocolate Cherry Cordial Muffins

(Shown on page 28)

Servings: Makes 12 muffins
Preparation time: About 15 minutes
Baking time: About 20 minutes
Cooling time: About 10 minutes or longer



- 2 cups all-purpose flour
- 1 package (11½ ounces) Nestlé Toll House milk chocolate morsels (2 cups), divided
- ¼ cup firmly packed brown sugar
- ¼ cup granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup chopped candied cherries, maraschino cherries or raisins
- ¾ cup milk
- ⅓ cup vegetable oil
- 1 egg

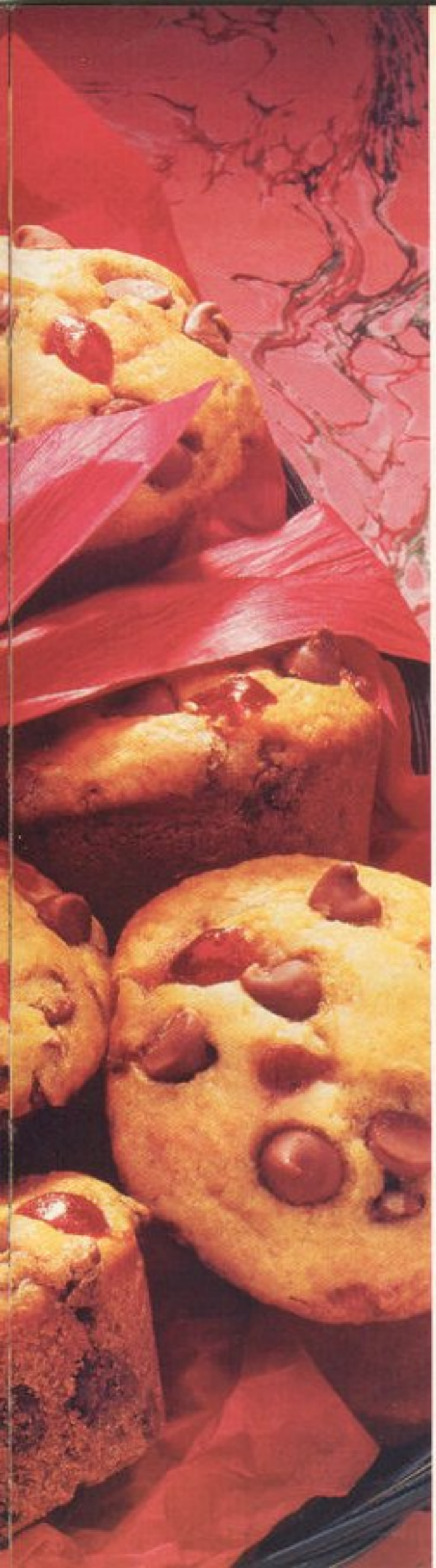
Preheat oven to 375°. Grease 12 muffin pan cups or line with paper liners.

All tied up with its own marzipan bow, moist and spicy Nut and Pumpkin Pound Cake can be made ahead. It keeps well. For recipe, see opposite.

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In large bowl, combine flour, 1¾ cups chocolate morsels, brown sugar, granulated sugar, baking powder, baking soda and salt. Stir in cherries. In small bowl, combine milk, oil and egg until well blended. Add liquid ingredients to dry ingredients; stir just until moistened. Spoon batter into prepared muffin cups until full. Sprinkle with remaining ¼ cup





chocolate morsels. Bake 18 to 20 minutes, or until muffins are golden. Cool in pan 10 minutes. Remove from pan; serve warm or cool completely on wire rack.

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CHOCOLATE WALNUT COFFEE RINGS

(Shown on page 31)

Servings: Makes 2 coffee rings; about 16 servings
Preparation time: About 35 minutes
Standing time: About 30 minutes
Chilling time: About 2 to 24 hours
Baking time: About 25 to 30 minutes

- 6½ to 7 cups all-purpose flour, divided
- ½ cup granulated sugar
- 1½ teaspoons salt
- 1½ teaspoons ground cinnamon
- 2 packages active dry yeast
- 1 cup (2 sticks) butter or margarine
- 1 cup milk
- 2 eggs
- 2 egg yolks
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups)
- 1 cup chopped walnuts
- ⅓ cup packed brown sugar
- Vegetable oil
- Glaze (recipe follows)

In large bowl, combine 2 cups flour, granulated sugar, salt, cinnamon and yeast. In small saucepan over low heat, heat butter, milk and ½ cup water until very warm (120° to 130°F). With electric mixer on low speed, gradually beat milk mixture into flour mixture; beat 2 minutes. Add eggs, egg yolks and 1 cup flour. Increase

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Mix up pretty Chocolate Cherry Cordial Muffins for a festive holiday brunch or a gift that's sure to please.

For recipe, see page 26.

speed to high; beat 2 minutes longer. Stir in about 2½ cups flour or enough to make a stiff dough. Cover; let stand 20 minutes.

Grease 2 large baking sheets. In medium-sized bowl, combine chocolate, walnuts and brown sugar. Sprinkle work surface with ½ cup flour. Turn dough out onto floured surface; sprinkle with another ½ cup flour. Knead dough 2 to 3 minutes. Cut dough in half. On floured surface, with floured rolling pin, roll out one dough half into 16- by 10-inch rectangle; sprinkle half the chocolate mixture to within ½ inch of edge of dough. Starting at wide end, roll up dough, jelly-roll style; pinch seam to seal. Place roll, seam-side down, on prepared baking sheet, joining ends to form a circle. Cut one edge at 1-inch intervals, two-thirds of the way through dough; turn each slice on its side to overlap. Brush dough lightly with oil; cover with plastic wrap. Repeat with remaining dough and filling. Refrigerate 2 to 24 hours.

Preheat oven to 375°. Let coffee rings stand, uncovered, at room temperature 10 minutes. Bake 25 to 30 minutes, or until golden brown. Remove from baking sheets; cool on wire racks. Meanwhile, prepare Glaze. Drizzle coffee rings with Glaze.

Glaze

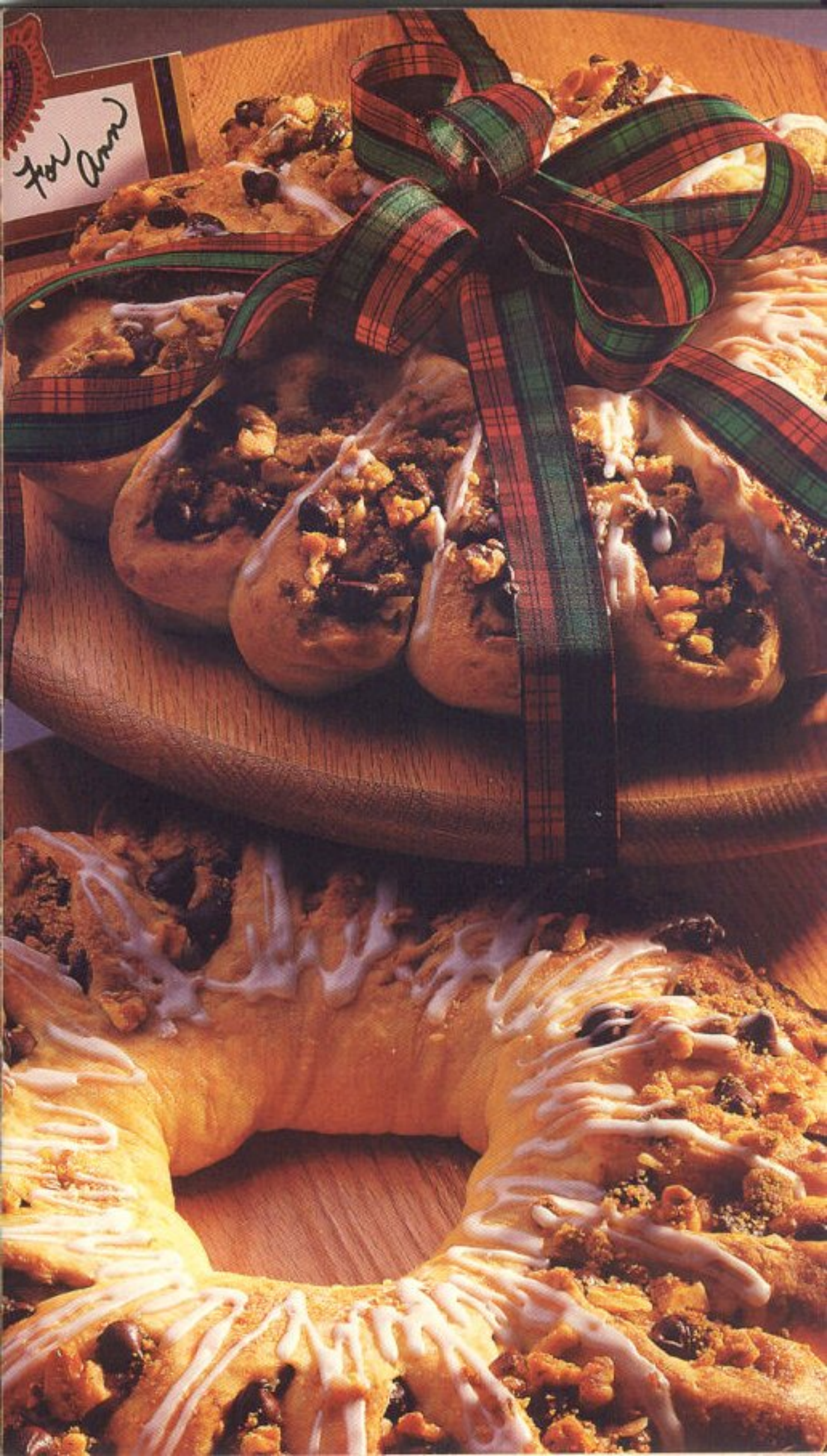
- 1 cup confectioners' sugar
- 5 to 6 teaspoons milk
- ½ teaspoon vanilla extract
- Dash ground cinnamon

In small bowl, combine all ingredients; mix until blended.

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Shown here all ready to give, Chocolate Walnut Coffee Rings are simple, sweet yeast breads filled with nuts and chocolate and drizzled with vanilla glaze. For recipe, see page 29.






BAKERY



A Treasury of Cookies

GET READY TO BAKE JARS AND TINS AND PLATES AND BOXES OF THE BEST CHRISTMAS COOKIES EVER. THEY'RE SPICY AND NUTTY, PLAIN AND FANCY, FROSTED AND FRUITY AND VERY, VERY CHOCOLATY.

Better than ever and still the world's favorite: Original Nestlé Toll House Chocolate Chip Cookies. Bake a big batch and plan to share. For recipe and the legend of the first Toll House Cookies, see next page.

ORIGINAL NESTLÉ TOLL HOUSE CHOCOLATE CHIP COOKIES

(Shown on page 32)

Servings: Makes about 5 dozen cookies
Preparation time: About 35 minutes
Baking time: About 10 minutes
Cooling time: About 30 minutes

- 2¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter or margarine, softened
- ¾ cup granulated sugar
- ¾ cup packed light-brown sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups)
- 1 cup chopped nuts

Preheat oven to 375°. In small bowl, combine flour, baking soda and salt. In large bowl with electric mixer at medium speed, cream butter, sugars and vanilla. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture until well blended. Stir in chocolate morsels and nuts. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 9 to 11 minutes, or until golden brown. Let cookies cool 2 minutes on cookie sheets. Remove to wire racks to cool completely.

Variations:

Pan Cookie Variation: Prepare dough as above. Spread into greased 15½- by 10½-inch jelly-roll pan. Bake

Fudgy Cheesecake Swirl Brownies, *top*, and Chocolate Mint Sugar Cookie Drops, *bottom*,

For recipes, see page 36.

THE STORY OF TOLL HOUSE COOKIES

Toll House (or chocolate chip) cookies are arguably America's favorite. Unlike most cookies, they have a history, a birthplace and a legend of their own.

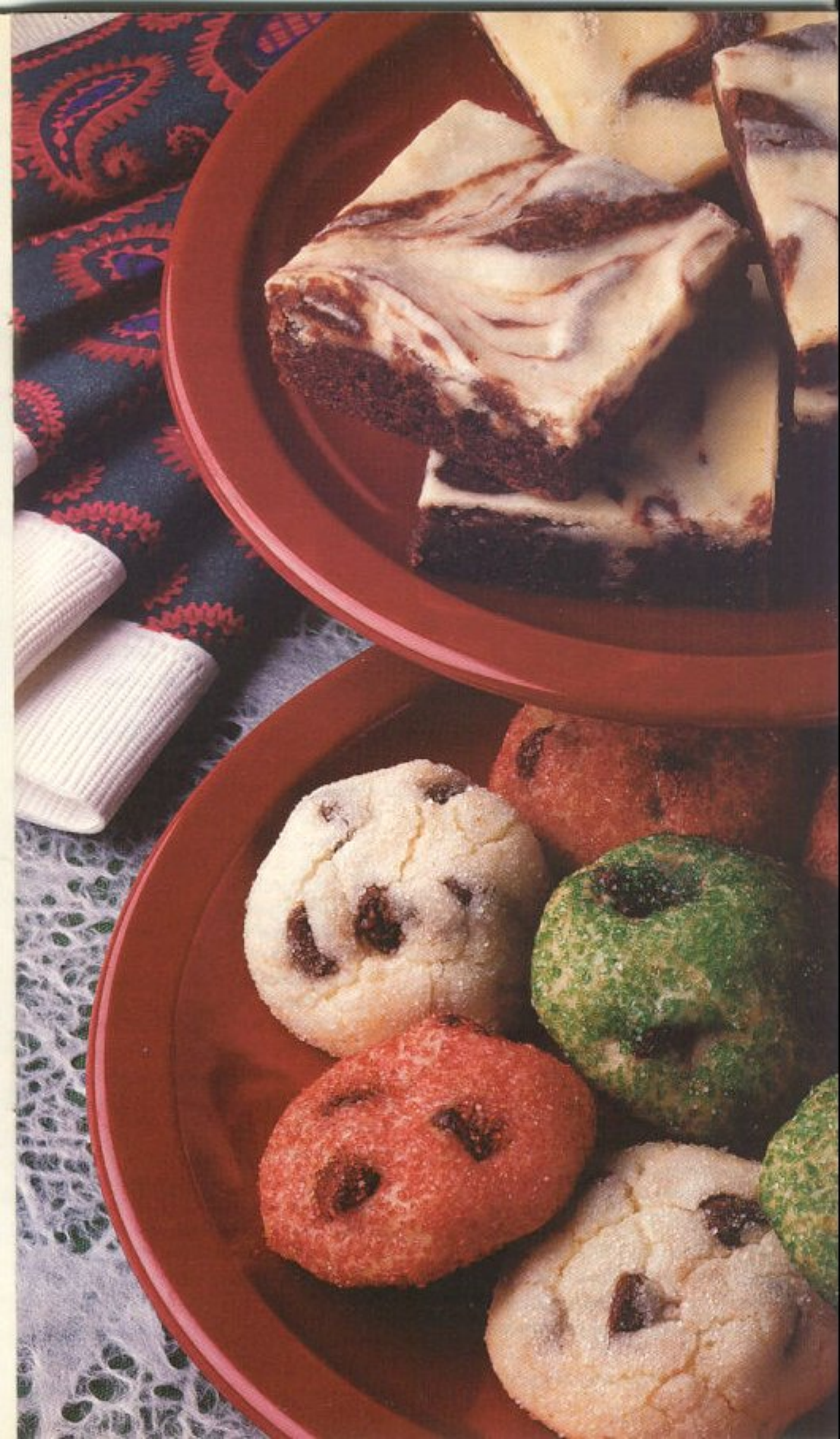
In 1709, a handsome toll house was built by the roadside in Whitman, Massachusetts, halfway between Boston and New Bedford. For centuries, it was a landmark and supplied generations of weary travelers with food, drink and accommodations while they waited for a change of horses.

In the early part of this century, the historic toll house passed into the hands of the Wakefield family, who managed to keep it open as an inn during the Great Depression, largely because of Ruth Wakefield's flair for baking delicious cakes, pies and cookies. Her fame and following spread, and the inn attracted dessert-lovers from all over New England.

Experimenting one day with a favorite, old-fashioned butter cookie, the "butter drop do," Mrs. Wakefield cut a bar of Nestlé chocolate into tiny bits and added them to the cookie dough, expecting them to melt. Instead, the bits of chocolate held their shape, softening just slightly to a delicately creamy texture. Delighted with the result, Mrs. Wakefield named her cookies after the toll house itself and served them frequently to her guests.

The Toll House cookie soon became a widespread favorite, and in answer to many requests, Nestlé printed Mrs. Wakefield's recipe on the wrapper of the semisweet chocolate bar. As the popularity of the recipe increased, Nestlé looked for a way to make it easier to bake the cookies. They began producing a special chocolate bar that was scored so it could be easily divided into tiny sections.

And from there? Convenient packages of semisweet real chocolate morsels, a.k.a. chocolate chips, were not long in coming, making millions of chocolate lovers and cookie lovers happy, and turning the Toll House cookie into the beloved snack it is today.



in preheated 375° oven 20 to 25 minutes, or until golden brown. Cool in pan on wire rack. Cut into 2- by 1½-inch bars. Makes about 4 dozen bars.

Slice-and-Bake Cookie Variation: Prepare dough as above. Divide in half; wrap in waxed paper. Refrigerate dough 1 hour or until firm. Shape each dough half into 15-inch log; wrap in waxed paper. Refrigerate 30 minutes. Cut into ½-inch-thick slices; place on ungreased cookie sheets. Bake in preheated 375° oven 8 to 10 minutes, or until golden brown. Let cool on cookie sheets 2 minutes. Remove to wire racks to cool completely. Makes about 5 dozen cookies.

Note: Logs of slice-and-bake cookie dough may be stored in refrigerator up to 1 week or in freezer up to 8 weeks.

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FUDGY CHEESECAKE SWIRL BROWNIES

(Shown on page 35)

Servings: Makes about 2 dozen brownies
Preparation time: About 15 minutes
Baking time: About 30 minutes
Cooling time: About 40 minutes

- ¾ cup (1½ sticks) butter or margarine
- 4 ounces (4 squares) Nestlé unsweetened chocolate baking bars
- 2¼ cups sugar, divided
- 4 eggs, divided
- 1¾ cups all-purpose flour
- 1 package (8 ounces) cream cheese, softened
- 1 teaspoon vanilla extract

Preheat oven to 350°. Grease 13- by 9-inch baking pan. In medium-sized, heavy saucepan over low heat, combine butter and chocolate baking bars. Heat 3 minutes or until melted, stirring until smooth. Remove from heat; cool 10 minutes. Stir in 1¼ cups sugar. Beat in 3 eggs; stir in flour until blended. Spread batter into prepared baking pan.

In small bowl with electric mixer at medium speed, beat cream cheese and remaining sugar until fluffy. Beat in remaining egg and vanilla until blended. Pour over chocolate mixture; with knife, deeply swirl batters to marble. Bake 30 to 35 minutes, or until wooden toothpick inserted near center comes out slightly sticky. Cool completely in pan on wire rack. Cut into 2-inch squares.

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CHOCOLATE MINT SUGAR COOKIE DROPS

(Shown on page 35)

Servings: Makes about 5½ dozen cookies
Preparation time: About 35 minutes
Baking time: About 8 minutes
Cooling time: About 30 minutes

- 2½ cups all-purpose flour
- 1½ teaspoons baking powder
- ¾ teaspoon salt
- 1¼ cups granulated sugar, divided
- ¾ cup vegetable oil
- 1 teaspoon vanilla extract
- 2 eggs
- 1 package (10 ounces) Nestlé Toll House mint-flavored semisweet chocolate morsels (1½ cups)
- ¼ cup red and/or green crystal sugar, optional

Preheat oven to 350°. In small bowl, combine flour, baking powder and salt. In large bowl, combine 1 cup granulated sugar, oil and vanilla; mix well. Stir in eggs until well blended. Gradually add flour mixture, stirring until blended. Stir in chocolate morsels. Measure dough by rounded teaspoonfuls; shape into balls. Roll balls in remaining ¼ cup granulated

sugar or crystal sugar. Place cookies on ungreased cookie sheets. Bake 7 to 9 minutes, or until centers are just set. Let cool 2 minutes on cookie sheets. With spatula, remove to wire racks to cool completely.

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CHEWY PUMPKIN BISCOTTI

Servings: Makes about 3 dozen cookies
Preparation time: About 35 minutes
Baking time: About 50 to 55 minutes
Cooling time: About 40 minutes

- 3½ cups all-purpose flour
- 1 cup (4 ounces) almonds, toasted and ground
- 2 tablespoons baking powder
- ¼ teaspoon salt
- 2½ teaspoons ground cinnamon
- 2 teaspoons aniseed, crushed
- 1½ cups sugar
- ½ cup (1 stick) butter or margarine, softened
- 2 teaspoons almond extract
- 2 teaspoons vanilla extract
- 3 eggs
- 1 cup Libby's solid-pack pumpkin
- 1 cup (4 ounces) slivered almonds, toasted

Preheat oven to 350°. Grease and generously flour large cookie sheet.

In medium-sized bowl, combine flour, ground almonds, baking powder, salt, cinnamon and aniseed. In large bowl with electric mixer at medium speed, cream sugar, butter, almond and vanilla extracts. Add eggs, 1 at a time, beating well after each addition. Beat in pumpkin until blended; beat in flour mixture. With spoon, stir in slivered almonds.

Divide dough in half; place on cookie sheet. With floured hands, shape dough into 2 long loaves (2½ inches wide by 1 inch thick). Brush excess flour from cookie sheet; place loaves on sheet. Bake 35 to 40 minutes, or until tops are firm and golden brown (tops may crack). Cool on cookie sheet on wire rack 10 minutes. With sharp knife, slice loaves into ¾-inch-thick slices. Place slices, cut-side up, on cookie sheet. Bake 12 to 14 minutes, or until dry and toasted, turning over once to bake both sides. Remove to wire racks to cool completely. Store in airtight container.

Note: Use blender to grind almonds and crush aniseed.

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ISLAND TREASURE COOKIES

Servings: Makes about 2 dozen cookies
Preparation time: About 20 minutes
Baking time: About 10 minutes
Cooling time: About 40 minutes

- 1⅔ cups all-purpose flour
- ¾ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 14 tablespoons (1¾ sticks) butter, softened
- ¾ cup firmly packed brown sugar
- ⅓ cup granulated sugar
- 1 teaspoon vanilla extract
- 1 egg
- ¾ cup flaked coconut, toasted if desired
- ¾ cup chopped macadamia nuts or walnuts
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups)

Preheat oven to 375°. In small bowl, combine flour, baking powder, baking soda and salt. In large bowl with electric mixer at medium speed, beat butter, sugars and vanilla until creamy. Beat in egg. Gradually blend in flour mixture. Stir in coconut, nuts and chocolate. Drop dough by slightly rounded tablespoonfuls onto ungreased cookie sheets. Bake 10 to 12 minutes, or until edges are lightly browned. Let stand 2 minutes. Remove from cookie sheets; cool on wire racks.



Nutty layered Pumpkin Cheesecake Bars are topped with Glazed Pecan Halves. For recipe, see below.

Pumpkin Cheesecake Bars

Servings: Makes 32 bar cookies
Preparation time: About 20 minutes
Baking time: About 45 minutes
Cooling time: About 45 minutes

- 1 cup all-purpose flour
- ⅓ cup packed light brown sugar
- 5 tablespoons butter or margarine
- ½ cup pecans, finely chopped
- 1 package (8 ounces) cream cheese, softened
- ¾ cup granulated sugar
- ½ cup Libby's solid-pack pumpkin
- 2 eggs, lightly beaten
- 1½ teaspoons ground cinnamon
- 1 teaspoon ground allspice
- 1 teaspoon vanilla extract
- Glazed Pecan Halves (recipe follows)

Preheat oven to 350°. In medium-sized bowl, combine flour and brown sugar. With pastry blender or two knives, cut in butter until mixture forms coarse crumbs. Stir in nuts. Set aside ¾ cup mixture for topping. Press remaining mixture into bottom of 8-inch-square baking pan. Bake 15 minutes; cool slightly in pan.

In large bowl with electric mixer at medium speed, combine cream cheese, granulated sugar, pumpkin, eggs, cinnamon, allspice and vanilla; blend until smooth. Pour over baked crust; sprinkle with reserved topping. Bake 30 to 35 minutes longer, or until cheesecake is set. Cool in pan on wire rack. To serve, cut into bars or triangles; garnish each bar with a Glazed Pecan Half.

Glazed Pecan Halves: Place greased cooling rack over cookie sheet. In small saucepan over medium-high heat, bring *¼ cup dark corn syrup* to a boil; boil 1 minute or until mixture thickens slightly, stirring constantly. Remove from heat. Add *32 pecan halves*, stirring until well coated. With slotted spoon, remove pecans from syrup. Separate onto rack; cool.

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Butterscotch Fruit Cookies

(Shown on page 41)

Servings: Makes about 4 dozen cookies
Preparation time: About 25 minutes
Baking time: About 10 minutes
Cooling time: About 30 minutes

- 2¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter or margarine, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 1 package (12 ounces) Nestlé Toll House butterscotch-flavored morsels (2 cups)
- 5 ounces chopped mixed dried fruit (1 cup)

Preheat oven to 350°. In small bowl, combine flour, baking soda and salt. In large bowl with electric mixer at medium speed, beat butter, granulated sugar, brown sugar and vanilla until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture until blended. Stir in butterscotch morsels and dried fruit. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 10 to 12 minutes, or until golden brown. Let cool on cookie sheets 2 minutes. Remove to wire racks to cool completely.

Make-Ahead

Blonde Brownies

Servings: Makes about 35 brownies
Preparation time: About 10 minutes
Baking time: About 20 minutes
Cooling time: About 30 minutes

- 2¼ cups all-purpose flour
- 2½ teaspoons baking powder
- ½ teaspoon salt
- 1¾ cups packed brown sugar
- ¾ cup (1½ sticks) butter or margarine, softened
- 1 teaspoon vanilla extract
- 3 eggs
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups)

Preheat oven to 350°. Grease 15½- by 10½-inch jelly-roll pan.

In small bowl, combine flour, baking powder and salt. In large bowl with electric mixer at medium speed, cream sugar, butter and vanilla. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture; stir in chocolate morsels. Spread dough into prepared jelly-roll pan. Bake 20 to 25 minutes, or until top is golden brown. Cool in pan on wire rack. To serve, cut into 2-inch squares.

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Double-Chocolate Dream Cookies

(Shown on page 41)

Servings: Makes about 4½ dozen cookies
Preparation time: About 35 minutes
Baking time: About 8 to 10 minutes
Cooling time: About 30 minutes

- 2¼ cups all-purpose flour

- ½ cup Nestlé unsweetened baking cocoa
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup (2 sticks) butter or margarine, softened
- 1 cup packed brown sugar
- ¾ cup granulated sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups)

Preheat oven to 375°. In small bowl, combine flour, cocoa, baking soda and salt. In large bowl with electric mixer at medium speed, beat butter, brown sugar, granulated sugar and vanilla until creamy. Add eggs; beat about 2 minutes longer, or until light and fluffy. Gradually beat in flour mixture until blended; stir in chocolate morsels. Drop dough by rounded teaspoonfuls onto ungreased cookie sheets. Bake 8 to 10 minutes, or until cookies are puffed. Let stand on cookie sheets 2 minutes; remove to wire racks to cool completely.

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MINI MORSEL MERINGUES

Servings: Makes about 5 dozen
Preparation time: About 20 minutes
Baking time: About 20 minutes
Cooling time: About 30 minutes

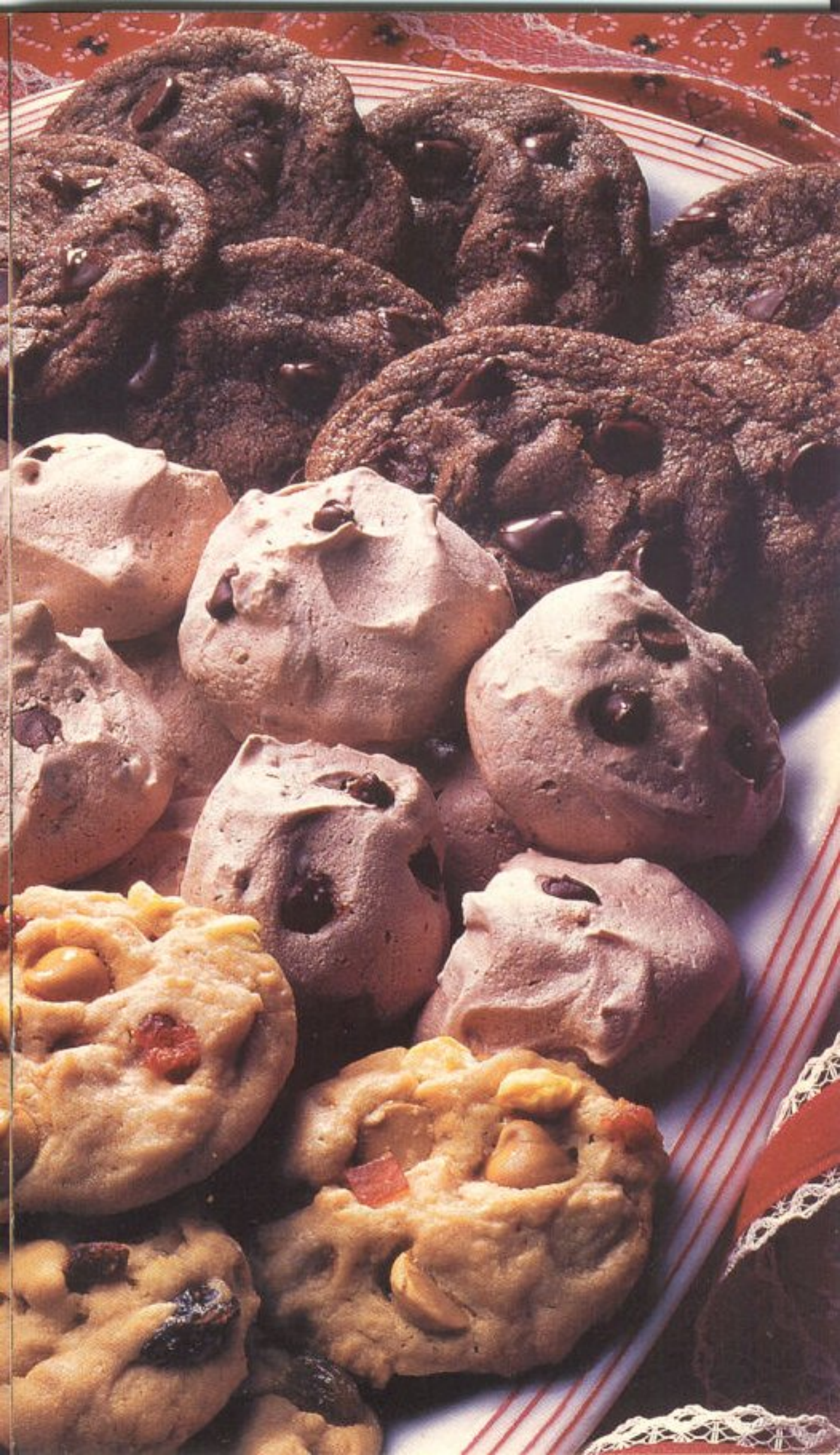
- 4 egg whites
- ½ teaspoon salt
- ½ teaspoon cream of tartar
- 1 cup granulated sugar
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate mini morsels (2 cups)

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From top, Double Chocolate Dream Cookies, Mini Morsel Meringues and Butterscotch Fruit Cookies.

For recipes, see page 39 and above.





Preheat oven to 300°. Grease cookie sheets.

In small bowl with electric mixer at high speed, beat egg whites, salt and cream of tartar until soft peaks form. Gradually add sugar; beat until stiff peaks form. With rubber spatula, gently fold in chocolate, ⅓ at a time. Drop by level tablespoonfuls onto prepared cookie sheets. Bake 20 to 25 minutes, or until meringues are dry and crisp; cool 2 minutes. Remove from cookie sheets; cool completely on wire racks. Store in airtight containers.

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Iced Pumpkin Blondies

Servings: Makes about 5 dozen blondies
Preparation time: About 15 minutes
Baking time: About 20 minutes
Cooling time: About 35 minutes

- 2¼ cups all-purpose flour
- 2½ teaspoons baking powder
- 2 teaspoons ground cinnamon
- ¼ teaspoon salt
- 1½ cups packed brown sugar
- ¾ cup (1½ sticks) butter or margarine, softened
- 1 teaspoon vanilla extract
- 2 eggs
- 1 cup Libby's solid-pack pumpkin
- Icing (recipe follows)

Preheat oven to 350°. Grease 15½- by 10½-inch jelly-roll pan.

In medium-sized bowl, combine flour, baking powder, cinnamon and salt. In large bowl with electric mixer at medium speed, cream brown sugar, butter and vanilla. Add eggs, one at a time, beating well after each addition. Beat in pumpkin until blended. Gradually beat in flour mixture until blended. Spread dough into prepared jelly-roll pan. Bake 20 to 25 minutes, or until wooden toothpick inserted in center comes out clean. Cool completely in pan on wire rack.

Meanwhile, prepare Icing. Spread Icing on blondies; cut into 1½-inch squares.

Icing

- 3½ cups confectioners' sugar
- ¼ cup (½ stick) butter, softened
- 1 teaspoon vanilla extract
- About ⅓ cup undiluted Carnation evaporated milk

In small bowl with electric mixer at medium speed, beat sugar, butter and vanilla until smooth. Beat in just enough undiluted evaporated milk to reach spreading consistency.



Chocolate Snowmen

Servings: Makes about 10 snowmen
Preparation time: About 25 minutes
Baking time: About 10 to 15 minutes
Cooling time: About 30 minutes

- 1 package (6 ounces) Nestlé Toll House semisweet chocolate morsels (1 cup)
- 2 cups all-purpose flour
- ¾ teaspoon baking powder
- ½ teaspoon salt
- ¾ cup (1½ sticks) butter or margarine
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- Sifted confectioners' sugar
- About ¼ cup Nestlé Toll House semisweet chocolate morsels, melted, optional

Preheat oven to 350°. In small, heavy saucepan over low heat, heat chocolate morsels 3 to 5 minutes, or until melted, stirring until smooth; remove from heat. In small bowl, combine flour, baking powder and salt. In large bowl with electric mixer at medium speed, cream butter, granulated sugar and vanilla until fluffy; beat in melted chocolate. Gradually beat in flour mixture until blended.

To make each snowman, roll dough into 3 balls, 1½ inches, 1¼ inches and 1 inch each. Brush dough lightly with water where balls will touch. On ungreased cookie sheet, line up balls, from largest to smallest, so they are touching where brushed with water. Repeat with remaining dough. Bake 10 to 15 minutes, or until centers of cookies are just set. Cool on cookie sheet set on wire rack. Sprinkle with confectioners' sugar; pipe on facial features and buttons with melted chocolate morsels, if desired.

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Chocolate Oatmeal Bars

Servings: Makes about 75 bars
Preparation time: About 15 minutes
Baking time: About 15 minutes
Cooling time: About 45 minutes
Chilling time: About 1 hour or longer

- 1 cup (2 sticks) butter or margarine, softened
- ½ cup granulated sugar
- ½ cup firmly packed brown sugar
- 2 egg yolks
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1¼ cups quick or old-fashioned oats
- 1 cup finely chopped walnuts, divided
- 1 package (11½ ounces) Nestlé Toll House milk chocolate morsels (2 cups)

Preheat oven to 350°. Lightly grease 15½- by 10½-inch jelly-roll pan.

In large bowl with electric mixer at medium speed, beat butter and sugars until creamy. Beat in egg yolks and vanilla. Gradually blend in flour. Stir in oats and ½ cup nuts. Spread dough evenly into prepared pan. Bake 15 to 20 minutes, or until puffed and lightly browned. Sprinkle chocolate morsels in single layer over cookie base; let stand 5 minutes or until chocolate morsels are shiny and soft. With spatula, spread chocolate morsels evenly over cookie base; sprinkle with remaining ½ cup nuts. Cool in pan on wire rack. Refrigerate 1 hour or until chocolate is set. To serve, cut into 2- by 1-inch bars.



Confetti Cookies

Servings: Makes about 3 dozen cookies
Preparation time: About 25 minutes
Baking time: About 10 minutes
Cooling time: About 30 minutes

- 2¼ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1½ cups sugar
- 1 cup (2 sticks) butter or margarine, softened
- 1 teaspoon vanilla extract
- 2 eggs
- 1 package (9 ounces) Nestlé Toll House semisweet chocolate rainbow morsels (1½ cups)

Preheat oven to 350°. In medium-sized bowl, combine flour, baking soda and salt. In large bowl with electric mixer at medium speed, cream sugar, butter and vanilla. Add eggs, one at a time, beating well after each addition. Beat in flour mixture until well blended; stir in chocolate rainbow morsels. Drop by slightly rounded tablespoonfuls onto ungreased cookie sheets. Bake 10 to 12 minutes, or until lightly browned. Let cool on cookie sheets 2 minutes; remove to wire racks to cool completely.

For colorfully decorated cookies, do not stir in morsels. Drop dough by slightly rounded tablespoonfuls onto ungreased cookie sheets. Press dough down slightly; place about 15 morsels on top of each cookie. Bake as above.





Sugar Cookie Cutouts

Servings: Makes about 3 dozen cookies
Preparation time: About 30 minutes
Chilling time: About 2 hours
Baking time: About 10 minutes
Cooling time: About 30 minutes

- 2½ cups all-purpose flour
- ¾ cup (1½ sticks) butter or margarine, softened
- ¾ cup sugar
- 2 eggs
- 2 tablespoons milk
- 1 teaspoon baking powder
- 1½ teaspoons vanilla extract
- ½ teaspoon salt

In large bowl, combine flour, butter, sugar, eggs, milk, baking powder, vanilla and salt. With electric mixer on low speed, beat until well mixed, scraping bowl and beaters occasionally. Shape dough into ball. Wrap in plastic wrap; refrigerate 2 to 3 hours.

Preheat oven to 350°. Grease cookie sheets. On lightly floured surface with floured rolling pin, roll one-third of dough to ¼-inch thickness; keep remaining dough chilled. Using floured cookie cutters, cut into shapes; place cookies on prepared cookie sheets. Bake 11 to 12 minutes or until set. Cool on cookie sheet 2 minutes; remove to wire racks to cool completely. Frost with Decorator White Icing. (Recipe follows.)

Sugar Cookie Cutouts trimmed with Decorator White Icing suit the season. So get your cookie cutters and call the kids! For recipes, see above.

Decorator White Icing

(Shown on page 44)

Servings: Makes about 1¼ cups
Preparation time: About 10 minutes

- 1 package (6 ounces) Nestlé premier white baking bars, broken up
- 3 tablespoons heavy cream
- ¾ cup confectioners' sugar, sifted
- 3 tablespoons butter, softened
- ¼ teaspoon vanilla, almond, orange or mint extract
- Food color, optional

In top of double boiler over hot (not boiling water), melt baking bars with cream, stirring until smooth. Transfer mixture to small bowl. With electric mixer at medium speed, beat in confectioners' sugar, butter and extract until smooth. Add food color to tint. Spread or pipe icing onto baked and cooled cookies; decorate as desired.

Note: Food colors are sold with cake decorating supplies.

Moist and Minty Brownies

Servings: Makes about 16 brownies
Preparation time: About 15 minutes
Baking time: About 25 minutes
Cooling time: About 40 minutes

- 1¼ cups all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¾ cup sugar
- ½ cup (1 stick) butter or margarine



These Moist and Minty Brownies, *top*, and Chocolate Crinkletop Cookies, *bottom*, are dreams come true. For recipes, see above and page 48.



- 1 package (10 ounces) Nestlé Toll House mint-flavored semisweet chocolate morsels, divided (1½ cups)
- 1 teaspoon vanilla extract
- 2 eggs

Preheat oven to 350°. Grease 9-inch-square baking pan.

In small bowl, combine flour, baking soda and salt. In medium-sized saucepan over medium heat, combine sugar, butter and 2 tablespoons water. Bring just to a boil, stirring constantly; remove from heat. Stir in 1 cup chocolate morsels and vanilla until smooth. Add eggs, 1 at a time, stirring well after each addition. Stir in flour mixture and remaining chocolate morsels. Spread batter into prepared baking pan. Bake 20 to 30 minutes, or until center is set. Cool in pan on wire rack (center will sink). To serve, cut into 2¼-inch squares.

Note: If desired, instead of using a saucepan, combine sugar, butter and water in medium-sized microwave-safe bowl. Microwave on High (100% power) 3 minutes, stirring halfway through cooking time. Stir until smooth.

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Chocolate Crinkletop Cookies

(Shown on page 47)

Servings: Makes about 3 dozen cookies
Preparation time: About 25 minutes
Chilling time: About 30 minutes
Baking time: About 10 to 15 minutes
Cooling time: About 30 minutes

- 1½ cups all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups), divided
- 1 cup granulated sugar
- 6 tablespoons butter or margarine, softened
- 1½ teaspoons vanilla extract
- 2 eggs
- ½ cup confectioners' sugar

In small bowl, combine flour, baking powder and salt. In small, heavy saucepan over low heat, melt 1 cup chocolate morsels, stirring until smooth. In large bowl with electric mixer at medium speed, cream granulated sugar, butter and vanilla. Beat in melted chocolate. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture until blended. Stir in remaining chocolate morsels. Cover; refrigerate 30 minutes or until firm.

Preheat oven to 350°. Shape dough into 1½-inch balls; roll in confectioners' sugar. Place on ungreased cookie sheets. Bake 10 to 15 minutes, or until sides are set but centers are still slightly soft. Cool 2 minutes on cookie sheet; remove to wire racks to cool completely.

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Doubly Delicious Chocolate Cookies

Servings: Makes about 4 dozen cookies
Preparation time: About 35 minutes
Baking time: About 10 minutes
Cooling time: About 30 minutes

- 2 packages (12 ounces each) Nestlé Toll House semisweet chocolate morsels, divided
- 2½ cups all-purpose flour
- 1½ teaspoons baking soda

SAY IT WITH COOKIES

Cookies make a perfect gift. Why not organize a selection around a theme? Consider Mixed Nuts (cookies containing nuts); Triple Chocolate (three sorts of chocolate cookies); Old-Fashioned Cookies or Christmas Around the World (Milk Chocolate Florentines, Oatmeal Scotchies, Biscotti). Arrange cookies on a plate or in a box and wrap the package to suggest the theme.

- 1 teaspoon salt
- 1 cup (2 sticks) butter or margarine, softened
- ½ cup granulated sugar
- ½ cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 1 cup chopped nuts

In medium-sized, heavy saucepan over low heat, melt 1½ cups chocolate morsels, stirring until smooth. Remove from heat; let cool.

In small bowl, combine flour, baking soda and salt. In large bowl with electric mixer at medium speed, cream butter, granulated sugar, brown sugar and vanilla. Beat in melted chocolate and eggs until light and fluffy. Gradually add flour mixture, beating until blended. Stir in nuts and remaining 2½ cups chocolate morsels. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 8 to 9 minutes for a chewy cookie; 10 to 11 minutes for a crisp cookie. Let cool on cookie sheets 2 to 3 minutes. With spatula, remove cookies to wire racks to cool completely.



PUMPKIN, MACADAMIA AND WHITE CHUNK COOKIES

Servings: Makes about 3 dozen cookies
Preparation time: About 20 minutes
Baking time: About 15 minutes
Cooling time: About 40 minutes

- 2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cardamom
- 1 teaspoon baking soda
- 1 cup (2 sticks) butter or margarine, softened
- ½ cup granulated sugar
- ½ cup packed brown sugar
- 1 cup Libby's solid-pack pumpkin
- 1 egg
- 2 teaspoons vanilla extract
- 8 ounces Nestlé premier white chocolate baking bars, coarsely chopped (about 1½ cups)
- ⅔ cup coarsely chopped macadamia nuts, toasted

Preheat oven to 350°. Grease cookie sheets.

In small bowl, combine flour, cinnamon, cardamom and baking soda; set aside. In large bowl with electric mixer at medium speed, cream butter, granulated sugar and brown sugar. Add pumpkin, egg and vanilla; beat until well mixed. Beat in flour mixture until blended. Stir in baking bar pieces and nuts. Drop dough by rounded tablespoonfuls onto prepared cookie sheets; flatten slightly with back of spoon. Bake 15 to 20 minutes, or until set and lightly browned. Cool slightly; remove from cookie sheets and cool completely on wire racks.



MINI MORSEL SHORTBREAD SQUARES

Servings: Makes about 4 dozen squares
Preparation time: About 15 minutes
Baking time: About 30 minutes
Standing time: About 5 minutes
Cooling time: About 30 minutes

- 1 cup (2 sticks) butter or margarine, softened
- ¾ cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2¼ cups all-purpose flour
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate mini morsels (2 cups), divided

Preheat oven to 350°. In large bowl with electric mixer at medium speed,





cream butter and sugar. Beat in egg and vanilla. Gradually beat in flour until blended. Stir in 1 cup chocolate morsels. Press mixture into ungreased 13- by 9-inch baking pan. Bake 30 to 33 minutes, or just until top begins to brown. Immediately sprinkle with remaining chocolate morsels. Let stand 5 minutes or until chocolate is soft; spread to cover top of shortbread. Cool in pan 10 minutes; cut into 1½-inch squares. With spatula, remove squares to wire racks to cool completely.

Oatmeal Scotchies

Servings: Makes about 4 dozen cookies
Preparation time: About 30 minutes
Baking time: About 8 to 10 minutes
Cooling time: About 30 minutes

- 1¼ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- 1 cup (2 sticks) butter or margarine, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract or grated peel of 1 orange
- 3 cups quick or old-fashioned oats
- 1 package (12 ounces) Nestlé Toll House butterscotch-flavored morsels (2 cups)

Preheat oven to 375°. In small bowl, combine flour, baking soda, salt and cinnamon. In large bowl with electric mixer at medium speed, cream butter, sugars, eggs and vanilla. Gradually

Butterscotch-flavored Oatmeal Scotchies can be either crisp or chewy drop cookies or baked into bars. For recipe, see above.

beat in flour mixture until blended. Stir in oats and butterscotch morsels. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 7 to 8 minutes for chewy cookies; 9 to 10 minutes for crisp cookies. Cool on cookie sheet 2 minutes; remove to wire racks to cool completely.

Variation:

Bar Cookie Variation: Spread dough into greased 15½- by 10½-inch jelly-roll pan. Bake in preheated 375° oven 18 to 22 minutes, or until very lightly browned. Cool in pan on wire rack. Cut into 2- by 1½-inch bars. Makes about 4 dozen bars.

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CUTOUT PUMPKIN COOKIES

Servings: Makes about 4 dozen cookies
Preparation time: About 40 minutes
Baking time: About 15 minutes
Chilling time: About 2 hours
Cooling time: About 5 minutes
Standing time: About 8 to 24 hours

- 3½ cups all-purpose flour
- 1¼ teaspoons ground ginger
- 1¼ teaspoons ground allspice
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 cup (2 sticks) butter or margarine, softened
- ⅔ cup packed light-brown sugar
- ½ cup Libby's solid-pack pumpkin
- ½ cup light molasses
- 1 egg
- Frosting (recipe follows)

In medium-sized bowl, combine flour, ginger, allspice, salt, baking powder, cinnamon and cloves; set aside. In large bowl with electric mixer at medium speed, cream butter and sugar until light and fluffy. Add pumpkin, molasses and egg; beat well. Add flour mixture to liquid ingredients; beat on low speed until well mixed, scraping down sides of bowl with rubber spatula. Divide dough in half; wrap each portion in plastic and refrigerate about 2 hours, or until firm.

Preheat oven to 350°. Grease cookie sheets. Place one portion of dough at a time on floured surface (keep remaining dough chilled). With floured rolling pin, roll out dough ¼ inch thick. With floured cookie cutters, cut dough into desired shapes. With spatula, carefully place cookies on prepared cookie sheets. Bake 14 to 15 minutes, or until edges are lightly browned. Remove cookies to wire racks to cool for about 5 minutes. Frost while warm.

Frosting: In medium-sized bowl, blend *1 box (1 pound; 3¾ cups) sifted confectioners' sugar* with *⅓ cup water*; mix until smooth. Add *food coloring* as desired. Spoon frosting over warm cookies; smooth with back of spoon. Decorate as desired. Dry on wire rack 8 to 24 hours, or until frosting hardens.

Note: Frosting may also be piped on. Place colored frosting in small heavy-duty plastic bag; seal top. Cut tip off one corner. Squeeze frosting onto cookies to decorate as desired.

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MILK CHOCOLATE FLORENTINE COOKIES

Servings: Makes about 3½ dozen sandwich cookies
Preparation time: About 35 minutes
Baking time: About 7 minutes
Cooling time: About 30 minutes

- ⅔ cup butter
- 2 cups quick-cooking oats
- 1 cup sugar
- ⅔ cup all-purpose flour
- ¼ cup corn syrup
- ¼ cup milk
- 1 teaspoon vanilla extract



Elegant Milk Chocolate Florentine Cookies are made with quick-cooking oats and sandwiched together with melted milk chocolate.

For recipe, see opposite.

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BUTTERSCOTCH APPLE COOKIES

(Shown on page 55)

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Servings: Makes about 3½ dozen cookies
Preparation time: About 40 minutes
Baking time: About 10 minutes
Cooling time: About 40 minutes

- 2½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- ¼ teaspoon salt
- 1 package (11½ ounces) Nestlé Toll House milk chocolate morsels (2 cups)

Preheat oven to 375°. Line cookie sheets with aluminum foil.

In medium-sized saucepan over medium-low heat, melt butter; remove from heat. Stir in oats, sugar, flour, corn syrup, milk, vanilla and salt; mix well. Drop batter by level teaspoonfuls about 3 inches apart onto prepared cookie sheets. With rubber spatula, spread thinly. Bake 6 to 8 minutes, or until golden brown. Cool on cookie sheets placed on wire racks. Peel foil from cooled cookies.

In top of double boiler over hot (not boiling) water, melt chocolate morsels, stirring until smooth. Spread thin layer of chocolate on flat side of half the cookies; top with remaining cookies to form "sandwiches."

- ¾ teaspoon salt, divided
- ½ teaspoon ground nutmeg
- 1⅓ cups packed brown sugar
- ½ cup (1 stick) plus 2 tablespoons butter or margarine, softened and divided
- 1 egg
- ½ cup plus 1½ to 2 tablespoons apple juice, divided
- 1 package (12 ounces) Nestlé Toll House butterscotch-flavored morsels (2 cups), divided
- 1 small apple, grated (¾ cup)
- ½ cup chopped walnuts
- 1 cup sifted confectioners' sugar
- Finely chopped walnuts, optional

Preheat oven to 350°. Lightly grease cookie sheets.

In medium-sized bowl, combine flour, baking soda, cinnamon, cloves, ½ teaspoon salt and nutmeg. In large bowl with electric mixer at medium speed, cream brown sugar and ½ cup butter. Beat in egg. Gradually beat in flour mixture alternately with ½ cup apple juice until well blended. Stir in 1½ cups butterscotch morsels, grated apple and ½ cup walnuts. Drop batter by slightly rounded tablespoonfuls, 3 inches apart, onto prepared cookie sheets. Bake 10 to 12 minutes, or until lightly browned. With spatula, remove to wire racks to cool

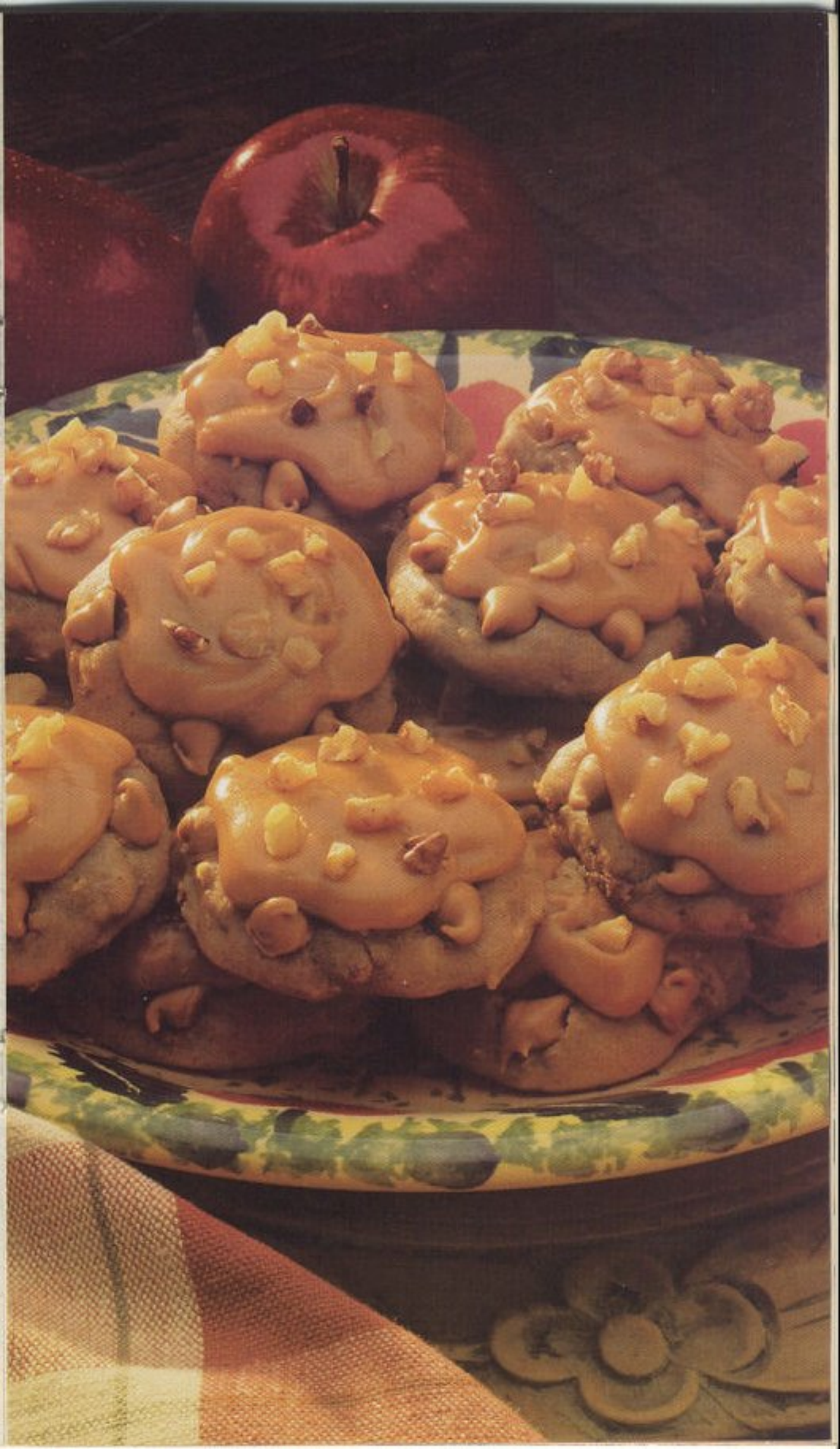
Meanwhile, prepare glaze: In small, heavy saucepan over low heat, melt remaining ½ cup butterscotch morsels and 2 tablespoons butter. Remove from heat; whisk in confectioners' sugar, remaining 1½ to 2 tablespoons apple juice and remaining ¼ teaspoon salt until smooth. Spread cookies with glaze; sprinkle with chopped nuts.

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Fragrant Butterscotch Apple Cookies are glazed with a mixture of apple juice and butterscotch morsels.

For recipe, see page 53.

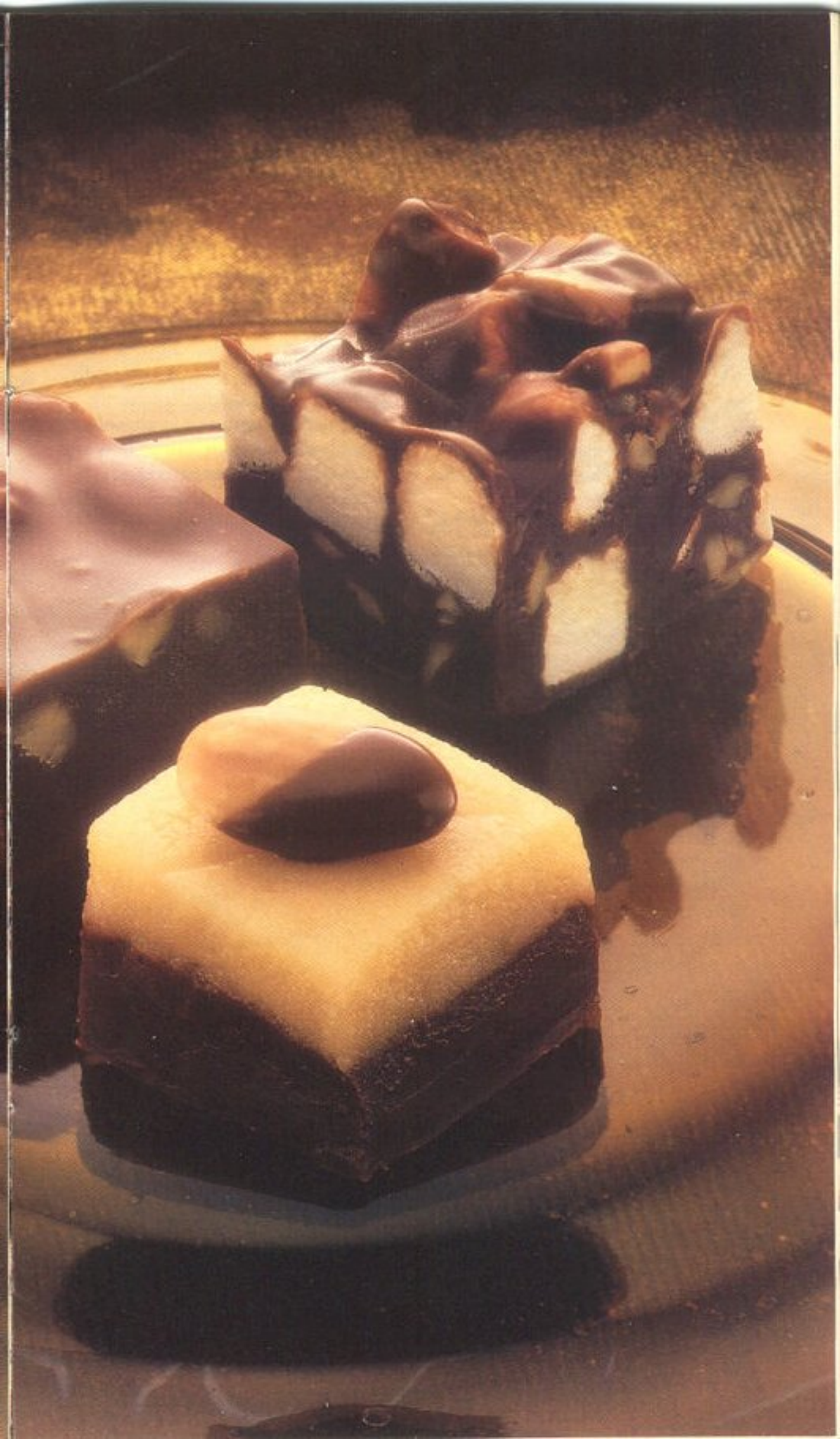


Easy Christmas Candies

SWEET DREAMS ARE MADE OF THESE DELICIOUS CONFECTIONS. TRY EASY FUDGES, MAKE-AHEAD TRUFFLES, NUTTY CLUSTERS, EVEN PECAN PENUCHE.



Silken and scrumptious, Nutty Chocolate Mint Fudge, *right*, Minty Mallows, *top*, and Chocolate Fudge Marzipan Squares, *bottom*, make great stocking stuffers when wrapped individually. For recipes, see pages 58 and 59.



NUTTY CHOCOLATE MINT FUDGE

(Shown on page 57)

Servings: Makes about 1¾ pounds fudge
Preparation time: About 5 minutes
Cooking time: About 10 minutes
Chilling time: About 2 hours or longer

- 1 jar (7 ounces) marshmallow cream (1½ cups)
- 1½ cups sugar
- ⅔ cup undiluted Carnation evaporated milk
- ¼ cup (½ stick) butter or margarine
- ¼ teaspoon salt
- 1 package (10 ounces) Nestlé Toll House mint-flavored semisweet chocolate morsels (1½ cups)
- ½ cup chopped nuts
- 1 teaspoon vanilla extract

Line 8-inch-square baking pan with foil. In medium-sized, heavy saucepan, combine marshmallow cream, sugar, evaporated milk, butter and salt. Over medium heat, bring to a full rolling boil, stirring constantly. Boil 5 minutes, stirring constantly. Remove from heat; stir in chocolate morsels until smooth. Stir in nuts and vanilla. Pour into prepared pan. Refrigerate 2 hours or until firm. To serve, cut into 1-inch squares.



MINTY MALLOWS

(Shown on page 57)

Servings: Makes about 1¼ pounds candy
Preparation time: About 5 minutes
Cooking time: About 2 minutes
Chilling time: About 20 minutes

- 1 can (14 ounces) Carnation sweetened condensed milk
- 1 package (10 ounces) Nestlé Toll House mint-flavored semisweet chocolate morsels (1½ cups)
- 2 cups miniature marshmallows
- 1 cup coarsely chopped nuts

Line 8-inch-square pan with foil. In large microwave-safe bowl, combine sweetened condensed milk and mint-flavored chocolate morsels. Microwave on High (100% power) 1 minute; stir to combine. Continue microwaving at 10- to 20-second intervals, stirring until smooth. Stir in marshmallows and nuts. Spread into prepared pan. Refrigerate about 20 minutes or until firm. Cut into 1-inch squares.



CHOCOLATE FUDGE MARZIPAN SQUARES

(Shown on page 57)

Servings: Makes about 24 pieces
Preparation time: About 20 minutes
Chilling time: About 1½ hours

- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups), divided
- 1 cup Carnation sweetened condensed milk, divided
- 1 can (8 ounces) almond paste
- ½ teaspoon vegetable shortening
- 24 whole almonds, toasted

Line 9- by 5-inch loaf pan with aluminum foil. In double boiler over hot (not boiling) water, combine 1 cup chocolate morsels and ⅔ cup sweetened condensed milk. Heat 3 minutes or until chocolate morsels are melted and mixture is smooth, stirring constantly. Pour evenly into prepared loaf pan.

To make marzipan layer, in small

Toasted Almond Truffles, butter-smooth inside and rolled in chopped almonds, make a delicious after-dinner treat. A box could cause a candy lover to swoon! For recipe, see page 60.

bowl, mash almond paste into small pieces. With electric mixer at low speed, beat in remaining sweetened condensed milk until well blended. Press marzipan layer over chocolate layer; refrigerate 1 hour or until thoroughly chilled. Cut into 24 pieces.

In top of double boiler, over hot (not boiling) water, melt remaining chocolate morsels with shortening, stirring until smooth. Dip each almond halfway into melted chocolate; place one almond on each fudge marzipan square. Refrigerate 30 minutes or until chocolate is set. Store in tightly covered container in refrigerator.



TOASTED ALMOND TRUFFLES

(Shown on page 58)

Servings: Makes about 30 truffles
Preparation time: About 20 minutes
Cooking time: About 7 minutes
Chilling time: About 2 hours or longer

- ½ cup undiluted Carnation evaporated milk
- ¼ cup sugar
- 1 package (11½ ounces) Nestlé Toll House milk chocolate morsels (2 cups)
- ½ to 1 teaspoon almond extract
- 1 cup finely chopped almonds, toasted

In small, heavy saucepan, combine evaporated milk and sugar. Over medium heat, bring mixture to a full rolling boil; boil 3 minutes, stirring constantly. Remove from heat; stir in chocolate morsels and almond extract until morsels melt and mixture is smooth. Cover mixture and refrigerate 45 minutes. With hands, shape mixture into 1-inch balls; roll in almonds. Refrigerate about 1 hour or until ready to serve.

CHOCOLATE DATE NUT LOGS

(Shown on page 63)

Servings: Makes about 1½ dozen candies
Preparation time: About 20 minutes
Cooking time: About 2 minutes
Chilling time: About 15 minutes

- 1 cup chopped pitted dates
- 1 cup finely chopped walnuts
- 1 cup flaked coconut
- ⅓ cup canned cream of coconut
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups)
- 1 tablespoon vegetable shortening

Line cookie sheet with waxed paper. In large bowl, combine dates, nuts, coconut and cream of coconut until well blended. Drop by rounded tablespoonfuls onto prepared cookie sheet; shape into rectangular logs. Refrigerate 30 minutes or until firm.

Meanwhile, in medium-sized bowl, combine chocolate morsels and shortening. Microwave on High (100% power) 1 minute; stir to combine. Continue microwaving at 10- to 20-second intervals, stirring until smooth. Dip logs in melted chocolate; shake off excess. Place on waxed paper. Refrigerate about 15 minutes, or until chocolate is set.

MELTING CHOCOLATE

On top of the stove, melt chocolate, uncovered, in the top part of a double boiler over hot, not boiling, water or over the lowest heat in a heavy saucepan, stirring frequently. When most of the chocolate is melted, remove it from the heat and stir to finish melting. In a microwave, melt it uncovered in a microwave-safe container at high power for about 1 minute. Stir, then microwave it for 10-second intervals, stirring until smooth. Do not overheat.

TWO-TONE FUDGE

(Shown on page 62)

Servings: Makes about 3 pounds fudge
Preparation time: About 10 minutes
Cooking time: About 10 minutes
Chilling time: About 2 hours

- 2½ cups sugar
- ¾ cup Carnation undiluted evaporated milk
- ⅓ cup butter
- ½ teaspoon salt
- 3 cups miniature marshmallows
- 1 package (6 ounces) Nestlé Toll House butterscotch-flavored morsels (1 cup)
- ½ cup chopped walnuts
- ½ teaspoon maple flavoring
- 1 package (11½ ounces) Nestlé Toll House milk chocolate morsels (2 cups)
- 1 teaspoon vanilla extract

Line 9-inch-square baking pan with foil. In large, heavy saucepan, combine sugar, evaporated milk, butter and salt. Place over medium heat; bring to a full boil, stirring constantly. Boil 5 minutes, stirring constantly. Remove from heat. Add marshmallows; stir until melted. Place half the hot mixture in medium-sized bowl. Immediately add butterscotch morsels, walnuts and maple flavoring to bowl; stir until smooth. To remaining mixture in saucepan, add milk chocolate morsels and vanilla; stir until melted and smooth. Spread chocolate mixture into prepared baking pan; spread butterscotch mixture over chocolate layer. Refrigerate 2 hours or until firm. To serve, cut into 1-inch squares.

Make-Ahead

PECAN PENUCHE

Servings: Makes about 54 pieces
Preparation time: About 20 minutes
Cooking time: About 15 minutes
Cooling time: About 30 minutes

- 1 can (14 ounces) Carnation sweetened condensed milk (1¼ cups)
- 1¼ cups milk
- 2½ cups granulated sugar
- ¼ cup (½ stick) butter or margarine
- 1 teaspoon vanilla extract
- ¾ cup chopped pecans
- 54 small pecan halves, optional

Line 9-inch-square baking pan with foil; grease bottom and sides.

In large saucepan over high heat, combine sweetened condensed milk, milk, sugar and butter; bring to a boil, stirring constantly. Cook at full rolling boil 5 to 10 minutes, stirring constantly, until mixture reaches soft ball stage (236° to 240°); do not scrape sides of pan or candy will be grainy. Remove from heat; add vanilla and chopped pecans. Continue stirring 10 to 15 minutes (do not scrape sides of pan), or until mixture thickens but is still spreadable. Spread mixture into prepared pan. Place pecan halves on top, pressing in firmly. Cool to room temperature. Remove from pan before cutting. To serve, cut into 1½- by 1-inch pieces.

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MACADAMIA NUT CHOCOLATE FUDGE

(Shown on page 64)

Servings: Makes about 2½ pounds fudge
Preparation time: About 5 minutes
Cooking time: About 10 minutes
Chilling time: About 3 hours

- 3 cups sugar
- ¾ cup (1½ sticks) butter
- ⅔ cup undiluted Carnation evaporated milk
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups)
- 1 jar (7 ounces) marshmallow cream
- 1 cup macadamia nuts

2 tablespoons orange-flavored liqueur

Line 9-inch-square baking pan with aluminum foil. In medium-sized, heavy saucepan, combine sugar, butter and evaporated milk. Over medium heat, bring to a full rolling boil, stirring constantly. Boil 5 minutes, stirring constantly; remove from heat. Add chocolate morsels; stir until smooth. Add marshmallow cream, nuts and liqueur; beat with wooden spoon until well blended. Pour mixture into prepared pan. Refrigerate 3 hours or until firm. To serve, cut into 1-inch squares.

Make-Ahead

BUTTERSCOTCH FUDGE

(Shown on page 64)

Servings: Makes about 2 pounds fudge
Preparation time: About 10 minutes
Cooking time: About 8 minutes
Chilling time: About 1 hour

- 1 cup finely chopped walnuts, divided
- 1 jar (7 ounces) marshmallow cream (1½ cups)
- 1½ cups sugar
- ⅔ cup undiluted Carnation evaporated milk
- ¼ cup (½ stick) butter
- ¼ teaspoon salt
- 1 package (12 ounces) Nestlé Toll House butterscotch-flavored morsels (2 cups)
- 1 teaspoon grated orange peel

Grease 8- or 9-inch square baking pan. Sprinkle ½ cup walnuts in bottom of prepared pan. In large, heavy saucepan over medium heat, combine marshmallow cream, sugar, evaporated milk, butter and salt. Bring to a full rolling boil, stirring constantly. Boil 5 minutes, stirring constantly. Remove from heat; add butterscotch morsels, stirring until smooth. Stir in orange peel. Pour mixture over walnuts in pan; sprinkle with remaining walnuts. Refrigerate 1 hour or until firm. To serve, cut into 1-inch squares.



Creamy Two-Tone Fudge, *right*, combines milk chocolate and butterscotch; rich Chocolate Date-Nut Logs, *far right*, are chocolate-dipped.

For recipes, see pages 60 and 61.

CHOCOLATE-CHIP EGGNOG BALLS

(Shown on page 64)

Servings: Makes about 3 dozen candies
Preparation time: About 30 minutes
Chilling time: About 1 hour 5 minutes

- 2 packages (3 ounces each) cream cheese, softened
- 4 cups sifted confectioners' sugar
- 1 teaspoon brandy extract
- ½ teaspoon salt
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg
- ½ cup Nestlé Toll House semisweet chocolate mini morsels
- 1¼ cups finely chopped pecans

Line cookie sheets with waxed paper. In large bowl with electric mixer at medium speed, beat cream cheese, sugar, brandy extract, salt, cinnamon and nutmeg until creamy. Stir in chocolate morsels. Drop by rounded teaspoonfuls onto prepared cookie sheets; refrigerate 5 minutes. With hands, roll mixture into balls; roll in pecans to coat. Refrigerate 1 hour or until firm and well chilled.





Top: Butterscotch Fudge with walnuts; _bottom_: Macadamia Nut Chocolate Fudge; _right_: Chocolate Chip Eggnog Balls. For recipes, see pages 61, 62 and 63.

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ALMOND BRICKLE

(Shown on page 66)

Servings: Makes about 2 pounds candy
Preparation time: About 10 minutes
Cooking time: About 10 minutes
Cooling time: About 5 minutes
Chilling time: About 20 minutes

- 1¼ cups toasted almonds, coarsely chopped
- 1 cup (2 sticks) butter
- 1½ cups packed brown sugar
- 1 package (11½ ounces) Nestlé Toll House milk chocolate morsels (2 cups)

Generously grease bottom of 13- by 9-inch baking pan. Cover bottom of pan with nuts. In medium-sized, heavy saucepan over medium heat, melt butter. Stir in brown sugar; bring to a boil, stirring constantly. Boil 7 minutes, stirring constantly. Pour hot mixture evenly over nuts; let stand 5 minutes. Sprinkle with chocolate morsels. Let stand several minutes or

until chocolate morsels are shiny; spread chocolate morsels evenly over surface. Refrigerate brickle 20 minutes. To serve, break into bite-size pieces.

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CHOCOLATE CARAMELS

Servings: Makes 64 caramels
Preparation time: About 15 minutes
Cooking time: About 35 minutes
Cooling time: About 45 minutes

- 1 cup (2 sticks) butter
- 1 cup granulated sugar
- 1 cup packed dark-brown sugar
- 1 cup light corn syrup
- 1 can (14 ounces) Carnation sweetened condensed milk (1¼ cups)
- 1 square (2 ounces) Nestlé Toll House unsweetened chocolate baking bar
- 1 teaspoon vanilla extract

Line 8-inch-square baking pan with heavy-duty foil; grease foil. In heavy, medium-sized saucepan, combine butter, granulated sugar, brown sugar and corn syrup. Cook over medium heat 5 minutes or until mixture boils and butter is melted, stirring constantly. Add condensed milk and chocolate; stir constantly until chocolate is melted. Reduce heat to medium-low; cook 25 to 35 minutes longer, or until mixture reaches 245° on candy thermometer, stirring constantly. Remove from heat; stir in vanilla. Immediately pour into prepared pan; let stand until cool. Lift from pan; remove foil. To serve, cut into 1-inch squares and wrap individually in plastic wrap, twisting ends. Store at room temperature; use within 7 to 10 days.

Note: If caramels become too firm to cut, soften slightly in microwave oven set on Defrost (30% power) for about 2 minutes. Or warm in 200° oven for about 5 minutes.

PEANUT BUTTER FUDGE

Servings: Makes about 2 pounds fudge
Preparation time: About 10 minutes
Cooking time: About 10 minutes
Chilling time: About 2 hours or longer

- 2 tablespoons butter or margarine
- ⅔ cup undiluted Carnation evaporated milk
- 1½ cups granulated sugar
- ¼ teaspoon salt
- 2 cups miniature marshmallows (4 ounces)
- 1 package (6 ounces) Nestlé Toll House butterscotch-flavored morsels (1 cup)
- 1 cup peanut butter
- 1 teaspoon vanilla extract
- 1 package (6 ounces) Nestlé Toll House semisweet chocolate morsels (1 cup)

Grease 8-inch-square baking pan. In medium-sized saucepan, combine butter, evaporated milk, sugar and salt. Over medium heat, bring to a full rolling boil, stirring constantly. Boil 4 to 5 minutes, stirring constantly. Remove from heat; stir in marshmallows, butterscotch morsels, peanut butter and vanilla. Stir vigorously for 1 minute or until marshmallows and butterscotch are completely melted. Pour into prepared baking pan; cool. In small, heavy saucepan over low heat, melt chocolate; spread over peanut butter fudge. Refrigerate until firm. To serve, cut into 1-inch squares.

CARNATION FAMOUS FUDGE

(Shown on page 66)

Servings: Makes about 2 pounds fudge
Preparation time: About 10 minutes
Cooking time: About 7 minutes
Cooling time: About 40 minutes

- 2 tablespoons butter or margarine
- ⅔ cup undiluted Carnation evaporated milk





- 1½ cups sugar
- ¼ teaspoon salt
- 4 ounces (2 cups) miniature marshmallows
- 1½ cups Nestlé Toll House semisweet chocolate morsels
- ½ cup chopped pecans or walnuts
- 1 teaspoon vanilla extract

Grease 8-inch-square baking pan. In medium-sized saucepan over medium heat, combine butter, evaporated milk, sugar and salt. Bring to a full rolling boil, stirring constantly. Boil 4 to 5 minutes, stirring constantly; remove from heat. Stir in marshmallows, chocolate morsels, chopped nuts and vanilla. Stir vigorously for 1 minute or until marshmallows melt completely. Pour mixture into prepared pan; cool completely. To serve, cut into 1-inch squares.

Note: For thicker fudge, use a 9- by 5-inch loaf pan.

Variations:

Fancy Fudge: Substitute *¼ cup toasted chopped almonds* and *½ cup finely chopped candied mixed fruits* for the pecans or walnuts.

Fudge Rolls: Spread about *1 cup chopped nuts* on waxed paper. Pour warm fudge mixture over nuts. As fudge cools, form into roll; slice.

Peppermint Fudge: Sprinkle *¼ cup coarsely broken peppermint candy* over top of warm fudge in pan.

Upside-Down Coconut Fudge: Spread *1 cup flaked, toasted coconut* on bottom of prepared pan. Pour warm fudge over coconut.

Peanut Fudge: Substitute *½ cup chopped peanuts* for pecans or walnuts.

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Top : Peanut Butterscotch Crispies, Almond Brickle; *center*, Chocolate Chip Party Mix; *bottom*, Carnation Famous Fudge.

For recipes, see index.

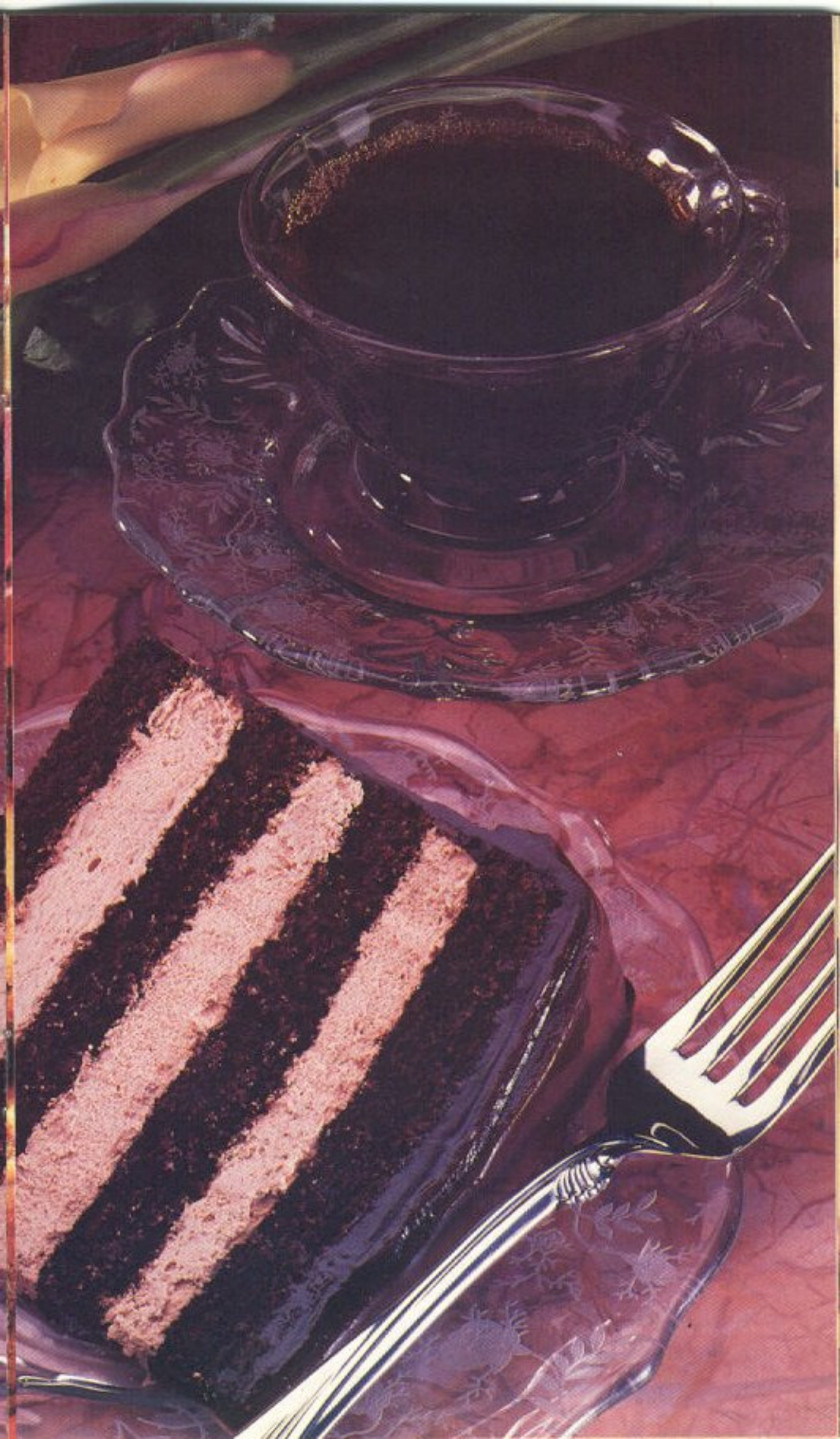
Festive Desserts

CELEBRATE THE SEASON WITH THESE SPECIAL DESSERTS—PIES, CAKES, TARTS AND TORTES, MOUSSES AND CHEESECAKES—ALL IRRESISTIBLE AND EASY.

Memorable Midnight Torte is chocolate-filled and chocolate-glazed.

For recipe, see page 71.







Make-Ahead

MINI MORSEL POUND CAKE

Servings: Makes one 10-inch cake; about 12 servings
Preparation time: About 15 minutes
Baking time: About 70 minutes
Cooling time: About 15 to 45 minutes

- 3 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 cups granulated sugar
- 1 cup (2 sticks) butter or margarine, softened
- 1 tablespoon vanilla extract
- 4 eggs
- ¾ cup milk
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate mini morsels (2 cups)
- Confectioners' sugar

Preheat oven to 325°. Grease and flour 10-inch fluted tube pan or two 9- by 5-inch loaf pans.

In small bowl, combine flour, baking powder and salt. In large bowl with electric mixer at medium speed, beat granulated sugar, butter and vanilla until well blended. Beat in eggs, one at a time, beating well after each addition. Gradually beat in flour mixture alternately with milk until blended. Stir in chocolate morsels. Pour batter into prepared pan. Bake 65 to 75 minutes, or until wooden toothpick inserted in center comes out clean. Cool in pan on wire rack 15 minutes. Remove from pan; serve warm or cool completely on wire rack. Sprinkle with confectioners' sugar before serving.

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Mini Morsel Pound Cake is simple and festive. Bake it in a bundt pan or make two loaves. For recipe, see above.

MIDNIGHT TORTE

(Shown on page 69)

Servings: Makes one 9-inch torte; 8 to 10 servings
Preparation time: About 50 minutes
Baking time: About 30 minutes
Cooling time: About 45 minutes
Chilling time: About 10 minutes
Standing time: About 10 minutes

Cake

- 1 package (6 ounces) Nestlé Toll House semisweet chocolate morsels (1 cup)
- 2¼ cups all-purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon salt
- 1½ cups granulated sugar
- ¾ cup (1½ sticks) butter or margarine, softened
- 1 teaspoon vanilla extract
- 3 eggs

Chocolate Filling

- 1 package (6 ounces) Nestlé Toll House semisweet chocolate morsels (1 cup)
- ⅓ cup butter or margarine
- ½ cup milk
- 2 teaspoons vanilla extract
- ½ teaspoon salt
- 5 cups confectioners' sugar, sifted

Chocolate Glaze

- 1 package (6 ounces) Nestlé Toll House semisweet chocolate morsels (1 cup)
- ½ cup heavy or whipping cream
- 2 teaspoons instant coffee granules
- ½ teaspoon vanilla extract
- Fresh raspberries, optional
- Chocolate curls, optional

Preheat oven to 375°. Grease and flour two 9-inch round cake pans.

Prepare Cake: In small, heavy saucepan over low heat, melt chocolate morsels with ¼ cup water, stirring until smooth; remove from heat. In small bowl, combine flour, baking soda and salt. In large bowl with electric mixer at medium speed, cream sugar, butter and vanilla. Add eggs, one at a time, beating well after each addition. Stir in melted

chocolate. Gradually add flour mixture to creamed mixture, alternating with 1 cup water and mixing until blended. Pour batter into prepared cake pans. Bake 30 to 35 minutes, or until wooden toothpick inserted in center comes out clean. Cool cakes in pans on wire racks 10 minutes. Remove from pans; cool completely.

Meanwhile, prepare Chocolate Filling: In small, heavy saucepan over low heat, combine chocolate morsels and butter. Heat 3 minutes or until melted, stirring until smooth. Remove from heat; stir in milk, vanilla and salt, mixing well. Transfer mixture to medium-sized bowl. With electric mixer at medium speed, gradually beat in confectioners' sugar until smooth and creamy.

Prepare Chocolate Glaze: In small, heavy saucepan over low heat, combine chocolate morsels, cream and coffee granules. Heat 3 minutes or until chocolate is melted, stirring until smooth. Stir in vanilla; remove from heat. Refrigerate mixture 10 to 12 minutes, stirring occasionally, until thickened.

To assemble torte: With long, serrated knife, split each cake layer horizontally in half. Place 1 layer, cut-side down, on serving plate; spread one-third the filling on top. Repeat with two more cake layers and remaining filling; top with remaining cake layer. Spread Chocolate Glaze over top and sides of torte. Let stand about 10 minutes or until glaze is set. To serve, garnish with raspberries and chocolate curls.

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***Far right*: Classic Pumpkin Cheesecake; *right*: Apple Streusel Muffins; *below right*: Pumpkin Macadamia and White Chunk Cookies. For recipes, see index.**



Classic Pumpkin Cheesecake

(Shown on page 73)

Servings: Makes one 9-inch cheesecake; 8 to 10 servings
Preparation time: About 30 minutes
Baking time: About 1 hour
Chilling time: About 8 hours or overnight

Crust:
- 1 cup graham cracker crumbs
- ¼ cup sugar
- ¼ cup (½ stick) butter or margarine, melted

Filling:
- 2 packages (8 ounces each) cream cheese, softened
- 1 cup packed brown sugar
- 1 can (16 ounces) Libby's solid-pack pumpkin (1¾ cups)
- 2 teaspoons cornstarch
- 1¼ teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- 4 eggs

Topping:
- 1 container (16 ounces) sour cream (2 cups), at room temperature
- ¼ cup sugar
- 1 teaspoon vanilla extract

Prepare Crust: Preheat oven to 350°. In small bowl, combine graham cracker crumbs, sugar and butter. Press crumb mixture into bottom and 1 inch up sides of 9-inch springform pan. Bake 6 to 8 minutes, or until set; do not allow to brown. Remove from oven; cool in pan on wire rack.

Meanwhile, prepare Filling: In large bowl with electric mixer at medium speed, beat cream cheese until fluffy. Beat in brown sugar. Add pumpkin, cornstarch, cinnamon and nutmeg, beating until blended. Beat in eggs, 1 at a time, until mixture is smooth and creamy. Pour into prepared crust. Bake 45 to 55 minutes, or until center is slightly soft to the touch. Remove from oven.

Prepare Topping: In small bowl, combine sour cream, sugar and vanilla. Spread over surface of cake. Return to oven and bake 5 minutes longer. Cool in pan on wire rack. Remove sides of pan; cover and refrigerate 8 hours or overnight.



Pear Cheesecake

Servings: Makes 10 to 12
Preparation time: About 20 minutes
Baking time: About 1 hour
Cooling time: About 45 minutes
Chilling time: About 2 hours

- 2 cups chocolate sandwich cookies, crushed
- 2 tablespoons melted butter or margarine
- 1 can (16 ounces) pear halves, drained (2 cups)
- 12 ounces cream cheese
- 1 cup undiluted Carnation evaporated milk
- 1 egg
- ½ cup sugar
- 1 tablespoon all-purpose flour
- 1 tablespoon lemon juice
- 1 teaspoon grated lemon peel

Preheat oven to 350°. Line 9- by 5-inch loaf pan with foil.

In medium-sized bowl, combine cookie crumbs and butter; press on bottom and 2½ inches up sides of prepared loaf pan. Arrange pear halves, hollow-side up, in crust. In blender container, combine cream cheese, evaporated milk, egg, sugar, flour, lemon juice and lemon peel. Cover and blend on medium speed until smooth. Carefully pour mixture over pears. Bake 55 to 65 minutes, or until center is set. Cool completely in pan on wire rack. Refrigerate at least 2 hours or until firm. To serve, invert onto serving platter; remove foil and slice.

Note: To make cookie crumbs, use

about 22 cookies with icing filling, broken in half. Place half at a time in blender; pulse on and off until crumbs form.

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MINI MORSEL CUPCAKES

Servings: Makes 24 cupcakes
Preparation time: About 25 minutes
Baking time: About 20 minutes
Cooling time: About 30 minutes

Cupcakes
- 2½ cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup (2 sticks) butter or margarine, softened
- 1½ cups granulated sugar
- 2 teaspoons vanilla extract
- 4 eggs
- 1 cup milk
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate mini morsels (2 cups), divided

Frosting
- ½ cup (1 stick) butter or margarine, softened
- 2½ cups sifted confectioners' sugar
- ¼ cup milk
- 1 teaspoon vanilla extract

Preheat oven to 375°. Grease 24 muffin pan cups or line with paper.

Prepare Cupcakes: In small bowl, combine flour, baking powder and salt. In large bowl with electric mixer at medium speed, cream butter, sugar and vanilla. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture alternately with milk until blended. Stir in ¾ cup chocolate morsels. Spoon batter into prepared muffin cups, filling ¾ full. Bake 18 to 20 minutes, or until tops spring back when lightly pressed. Cool completely in pan on wire rack.

Meanwhile, prepare Frosting: In double boiler over hot, not boiling water, melt 1 cup chocolate morsels, stirring until smooth. Remove from heat. In small bowl with electric mixer at medium speed, beat melted chocolate, butter, confectioners' sugar, milk and vanilla until creamy. Spread frosting on each cupcake; sprinkle remaining ¼ cup morsels on top of each cupcake.



CHOCOLATE SWIRL POUND CAKE

Servings: Makes one 10-inch cake; about 24 servings
Preparation time: About 25 minutes
Baking time: About 1 hour
Cooling time: About 45 minutes

- Vegetable cooking spray
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups)
- 2½ cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1½ cups granulated sugar
- 1 cup (2 sticks) butter or margarine, softened
- 1 tablespoon vanilla extract
- 4 eggs
- 1 cup milk
- 1 cup chopped pecans
- Sifted confectioners' sugar

Preheat oven to 350°. Spray 10-inch fluted tube pan with vegetable cooking spray.

In small, heavy saucepan over low heat, heat chocolate morsels until melted, stirring until smooth; remove from heat. In small bowl, combine flour, baking powder and salt. In large bowl with electric mixer at medium speed, cream granulated sugar, butter and vanilla until fluffy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture alternately with milk. Divide batter in half. Stir melted chocolate

into one portion; stir pecans into second portion. In prepared tube pan, alternately layer chocolate batter and plain batter into two layers each. Bake 55 to 65 minutes, or until long wooden toothpick inserted in center comes out clean. Cool in pan 20 minutes; invert onto rack to cool completely. To serve, sprinkle with confectioners' sugar.

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GOLDEN CHOCOLATE WALNUT TORTE

Servings: Makes one 9-inch torte; 8 to 10 servings
Preparation time: About 50 minutes
Baking time: About 35 minutes
Cooling time: About 40 minutes
Chilling time: About 45 minutes

Cake
- ½ cup Nestlé Toll House semisweet chocolate morsels
- 1⅓ cups all-purpose flour
- ¾ cup walnuts, ground
- 2 teaspoons baking powder
- ½ teaspoon salt
- 3 eggs
- 1 cup sugar
- ½ cup vegetable oil
- ⅓ cup apricot preserves
- Walnut halves, optional

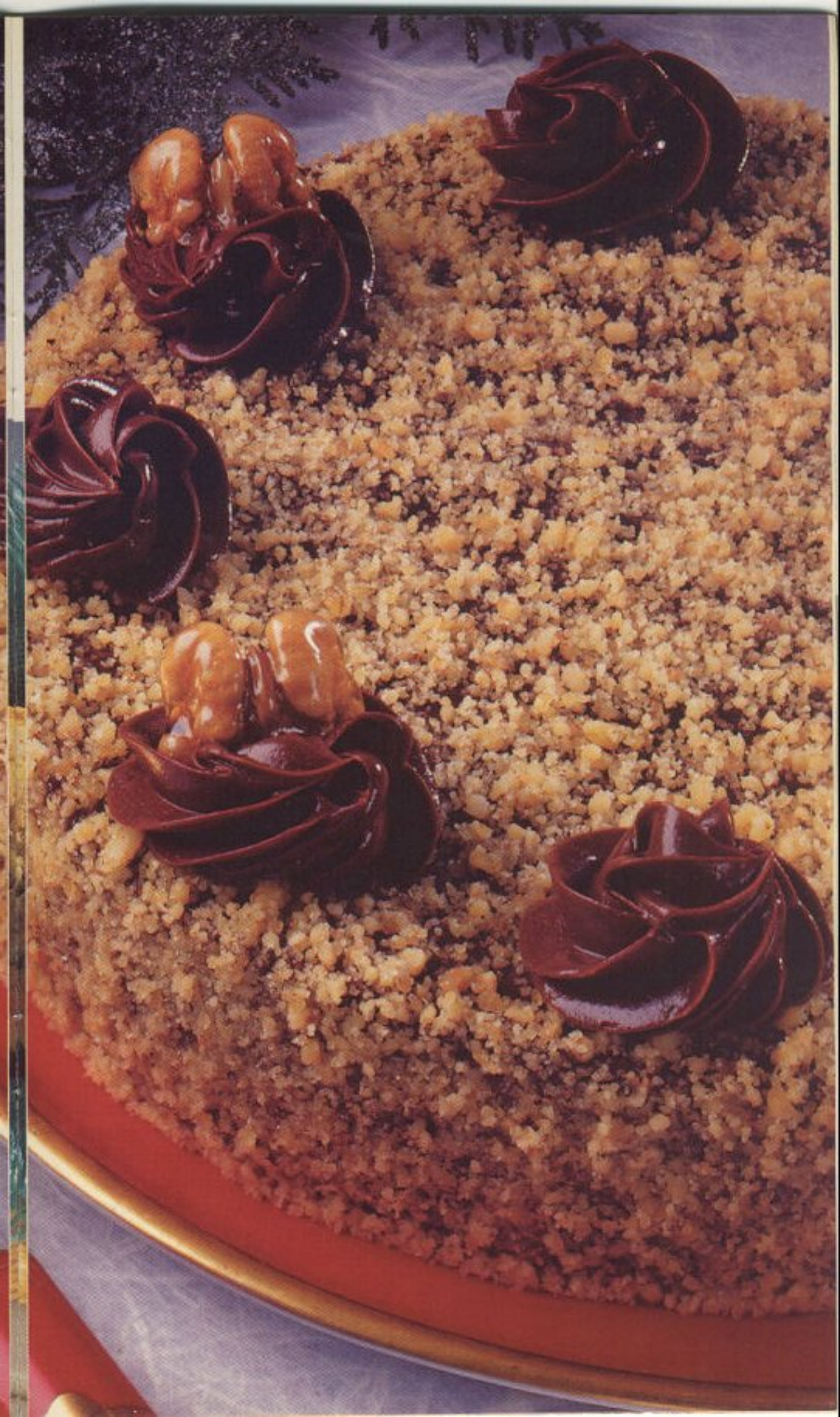
Praline
- ¼ cup granulated sugar
- ¾ cup walnut pieces

Buttercream Frosting
- 1 package (6 ounces) Nestlé Toll House semisweet chocolate morsels (1 cup)
- 1¼ cups butter, softened
- ¼ cup confectioners' sugar
- 1 teaspoon vanilla extract

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Golden Chocolate Walnut Torte topped with apricot preserves has chocolate Buttercream Frosting. For recipe, see above.





Prepare Cake: Preheat oven to 350°. Grease and flour 9-inch springform pan.

In small, heavy saucepan over low heat, melt chocolate morsels, stirring until smooth; remove from heat. In medium-sized bowl, combine flour, ground walnuts, baking powder and salt. In large bowl with electric mixer at high speed, beat eggs and sugar 3 minutes or until thick and pale yellow. Gradually beat in oil until blended. Gradually beat in flour mixture. With rubber spatula, fold in melted chocolate just to marble batter. Pour batter into prepared springform pan. Bake 35 to 40 minutes, or until edges are beginning to brown. Cool cake in pan on wire rack 15 minutes; remove side of pan and cool on rack.

Meanwhile, prepare Praline: Lightly grease cookie sheet. In medium-sized saucepan, combine sugar and 2 tablespoons water. Over medium heat, cook 3 to 5 minutes, or until sugar dissolves, stirring constantly with wooden spoon. Bring to a boil; continue cooking, without stirring, until sugar mixture turns golden brown. Remove from heat. With wooden spoon, immediately stir in walnut pieces. Turn mixture out onto prepared cookie sheet; cool completely. When cool, break Praline into pieces; chop finely in food processor or blender.

Prepare Buttercream Frosting: In small, heavy saucepan over low heat, melt chocolate, stirring until smooth. Remove from heat; cool. In medium-sized bowl with electric mixer at medium speed, beat butter, sugar and vanilla until creamy. Beat in melted chocolate until blended.

To assemble: Spread apricot preserves over top of cooled cake. Refrigerate 15 minutes to set preserves. With Buttercream Frosting, frost top and sides of cake, reserving ⅓ cup frosting for decoration, if desired. Gently press Praline onto sides of cake and sprinkle over top to cover. Pipe reserved frosting around edge of cake to decorate; garnish with walnut halves. Refrigerate at least 30 minutes or until frosting is set.

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YULE LOG

Servings: Makes one 10-inch cake; about 12 servings
Preparation time: About 45 minutes
Baking time: About 12 minutes
Cooling time: About 40 minutes
Chilling time: About 2 hours or longer

Cake
- 5 eggs, separated
- 1 cup confectioners' sugar, divided
- ⅓ cup Nestlé unsweetened baking cocoa
- 2 tablespoons all-purpose flour

Filling
- ½ teaspoon instant coffee granules
- 1 cup heavy or whipping cream
- ⅓ cup confectioners' sugar
- 3 tablespoons Nestlé unsweetened baking cocoa

Frosting
- 1 ounce Nestlé unsweetened chocolate baking bar
- 2 tablespoons butter or margarine
- ½ teaspoon vanilla extract
- 1½ cups confectioners' sugar
- 3 to 4 tablespoons milk

Preheat oven to 400°. Grease 15½- by 10½-inch jelly-roll pan; line with waxed paper. Grease and flour paper.

Prepare Cake: In large bowl with electric mixer at high speed, beat egg whites until foamy. Gradually beat in ½ cup confectioners' sugar; beat until stiff peaks form. In small bowl with mixer at high speed, beat egg yolks and remaining ½ cup confectioners' sugar until thickened; stir in cocoa and flour. Fold chocolate mixture into egg whites until blended. Spread batter into prepared jelly-roll pan.

Bake 12 to 14 minutes, or until top springs back when lightly pressed. Sprinkle kitchen towel with confectioners' sugar. Immediately invert cake onto towel; carefully peel off waxed paper. Starting at narrow side, roll cake and towel, jelly-roll style. Cool seam-side down on wire rack.

Meanwhile, prepare Filling: In small bowl, dissolve coffee granules in 1 tablespoon hot water. Add cream, confectioners' sugar and cocoa. With electric mixer at medium speed, beat until stiff peaks form. Cover and refrigerate until ready to use.

Prepare Frosting: In small, heavy saucepan over low heat, melt chocolate and butter, stirring until smooth. Transfer to small bowl; cool to room temperature. Add vanilla. With electric mixer at medium speed, gradually beat in confectioners' sugar alternately with milk until light and fluffy.

To assemble, unroll cooled cake; remove towel. Spread Filling evenly over cake to within ½ inch of edge; reroll cake. Spread frosting over cake; with tines of fork, make strokes to resemble bark. Cover and refrigerate until ready to serve.

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PUMPKIN BUTTERSCOTCH MOUSSE PIE

Servings: Makes one 9-inch pie; 8 to 10 servings
Preparation time: About 35 minutes
Baking time: About 20 minutes
Chilling time: About 3½ hours

Crust:
- 1¾ cups shredded coconut
- ½ cup graham cracker crumbs
- ¼ cup (½ stick) butter or margarine, melted
- ½ cup Nestlé Toll House butterscotch-flavored morsels

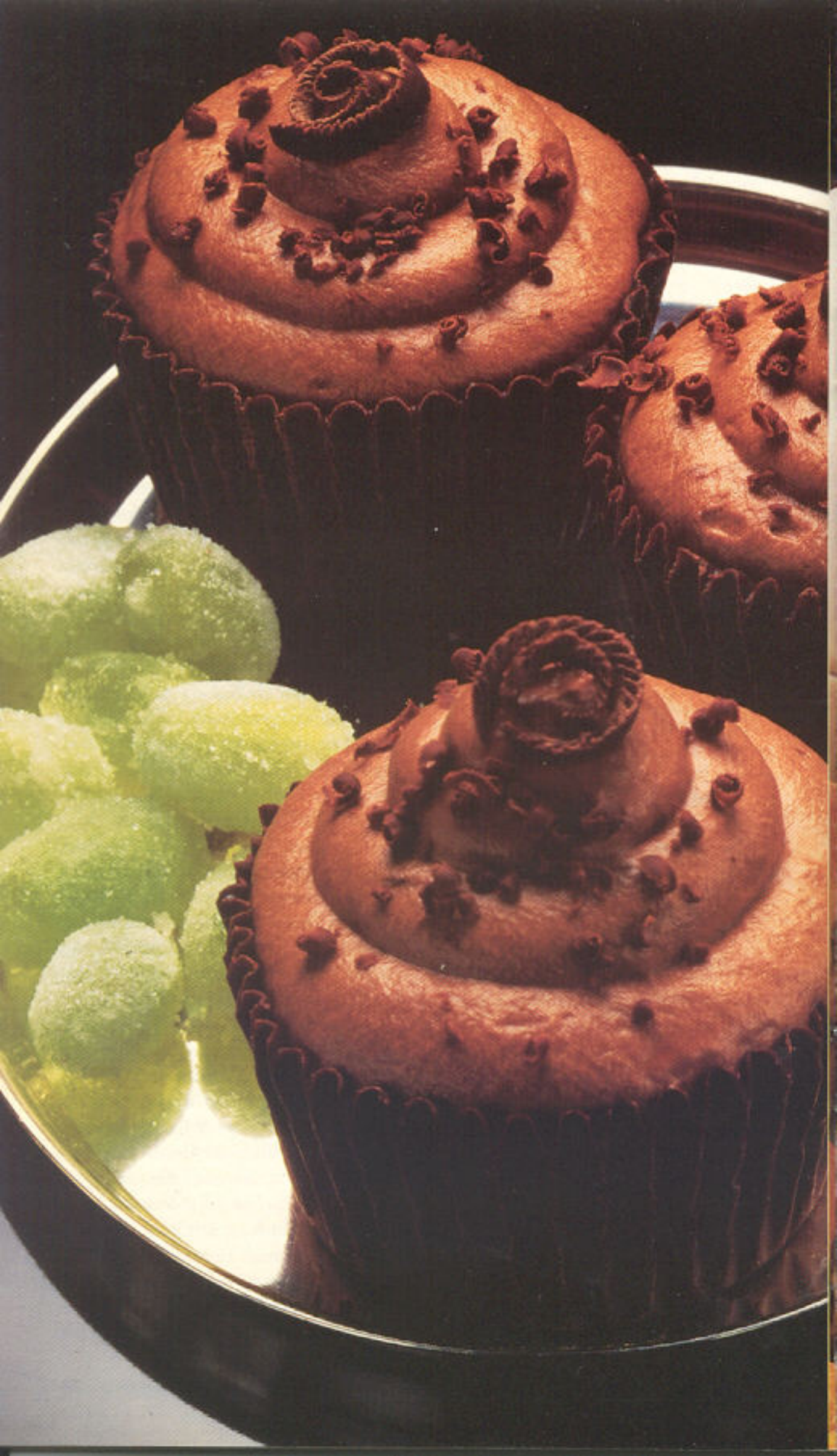
Filling:
- 1 envelope unflavored gelatin
- ⅓ cup apple juice or water
- 1½ cups Nestlé Toll House butterscotch-flavored morsels, divided
- 1 package (3 ounces) cream cheese, softened
- ⅓ cup plus 1 tablespoon sugar, divided
- 1¼ cups Libby's solid-pack pumpkin
- ½ teaspoon pumpkin pie spice
- ¾ cup heavy or whipping cream

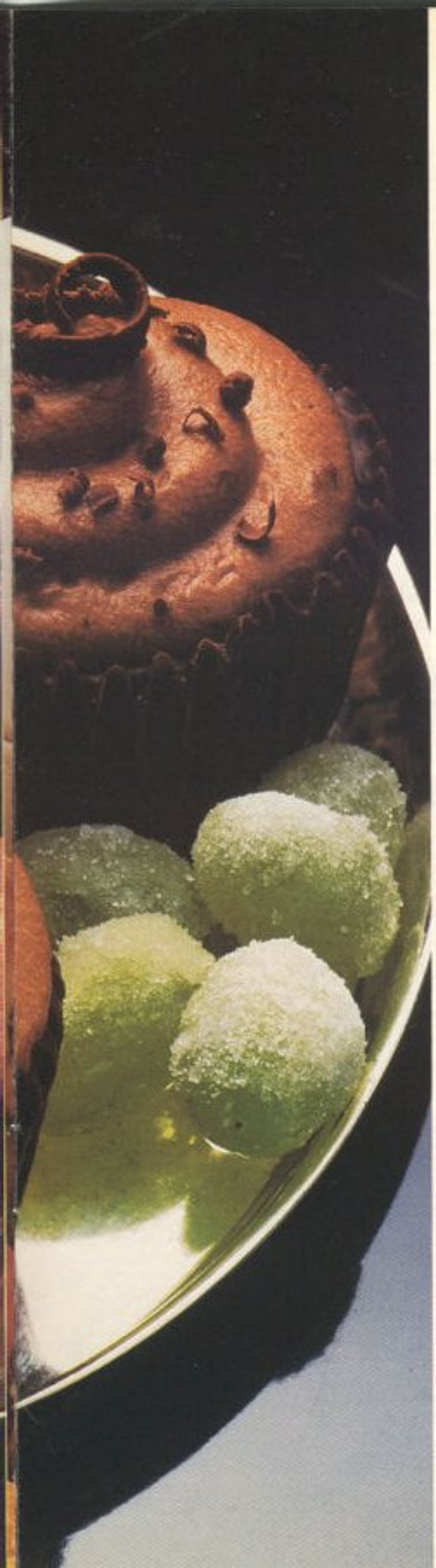
Prepare Crust: Preheat oven to 300°. In medium-sized bowl, mix coconut and graham cracker crumbs. Add butter and mix until moistened. Press onto bottom and up sides of 9-inch pie plate. Bake 20 to 25 minutes, or until light golden brown. Remove from oven. In small, heavy saucepan over low heat, melt ½ cup butterscotch morsels; carefully spread in bottom of crust. Refrigerate 1 hour or until well chilled.

Meanwhile, prepare Filling: In small saucepan, combine gelatin and apple juice; stir to soften. Place over low heat and stir until gelatin is dissolved. Remove from heat and cool. In another small saucepan over low heat, melt 1 cup butterscotch; remove from heat and cool. In large bowl with electric mixer at medium speed, beat cream cheese and ⅓ cup sugar until fluffy. Gradually beat in gelatin mixture, pumpkin, melted butterscotch and pumpkin pie spice. Refrigerate until slightly thickened.

Meanwhile, in small bowl with electric mixer at high speed, beat whipping cream with 1 tablespoon sugar until stiff peaks form; fold into pumpkin mixture until blended. Spoon into prepared piecrust. Refrigerate at least 3 hours.

To serve, melt remaining butterscotch and spoon into small plastic bag. Snip small piece from one corner of bag; drizzle over chilled pie.





Mocha Mousse in Chocolate Cups

Servings: Makes 12
Preparation time: About 35 minutes
Cooking time: About 5 minutes
Chilling time: About 1½ hours

Chocolate Cups
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups)
- 2 tablespoons vegetable shortening

Mocha Mousse
- 1 envelope unflavored gelatin
- 2 tablespoons sugar
- 2 teaspoons instant coffee granules
- 1 can (12 ounces) undiluted Carnation evaporated milk (1½ cups)
- 1 package (12 ounces) Nestlé Toll House semisweet chocolate morsels (2 cups)
- 2 tablespoons brandy
- 1 tablespoon vanilla extract

Prepare Chocolate Cups: In top of double boiler over hot (not boiling) water, melt chocolate morsels with shortening, stirring until smooth. Remove from heat; keep over hot water. Spoon a rounded tablespoonful of mixture into each of 12 foil bake cups. Rotate gently, using rubber spatula to coat insides with chocolate. Place in muffin pan. Refrigerate about 1 hour or until firm.

Meanwhile, prepare Mocha Mousse: In medium-sized saucepan, sprinkle gelatin over ¼ cup cold water; let stand 1 minute. Place over low heat and heat 2 to 3 minutes, or

Luscious, creamy Mocha Mousse is served up in semisweet Chocolate Cups for an elegant holiday finale. For recipe, see above.

until gelatin is dissolved, stirring constantly. Stir in sugar and coffee granules until blended; add evaporated milk all at once. Increase heat to medium; heat 3 minutes longer or until milk is steaming hot, stirring constantly; do not boil. Pour mixture into blender container; add chocolate morsels, brandy and vanilla. Cover; blend on low speed until smooth. Pour mixture into small bowl; refrigerate 25 to 40 minutes, or until mixture mounds on a spoon, stirring occasionally. With electric mixer at low speed, beat mixture 30 seconds. Increase speed to high; beat 1 to 2 minutes longer, or until thick and light in color. Spoon ⅓ cup mixture into each chocolate cup. To serve, peel off foil bake cups and serve immediately, or refrigerate to serve later. If chilled, let stand at room temperature about 15 minutes before serving.

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Peanut Butter Pumpkin Pie

Servings: Makes one 9-inch pie; 8 to 10 servings
Preparation time: About 15 minutes
Cooking time: About 1 hour
Cooling time: About 40 minutes

- 3 eggs, lightly beaten
- 1 can (16 ounces) Libby's solid-pack pumpkin (1¾ cups)
- 1 cup undiluted Carnation evaporated milk
- ¾ cup packed light-brown sugar
- ½ cup smooth peanut butter
- ½ teaspoon pumpkin pie spice
- ¼ teaspoon salt
- 1 unbaked 9-inch piecrust
- Bourbon-Flavored Whipped Cream, optional (recipe follows)
- Crushed peanut brittle or chopped peanuts, optional

Preheat oven to 425°. In large bowl with electric mixer at low speed, blend eggs, pumpkin, evaporated milk, sugar, peanut butter, pumpkin pie spice and salt until smooth. Pour into unbaked piecrust. Bake 15 minutes. Reduce oven temperature to 350°; bake 40 to 45 minutes longer, or until knife inserted near center comes out clean. Cool in pan on wire rack.

Meanwhile, prepare Bourbon-Flavored Whipped Cream. To serve, top cooled pie with dollops of Whipped Cream and crushed peanut brittle.



Peanut Butter Pumpkin Pie is topped with Bourbon-Flavored Whipped Cream. For recipe, see above.

Bourbon-Flavored Whipped Cream: In small bowl, combine *1 cup heavy or whipping cream, ¼ cup confectioners' sugar* and *1 tablespoon bourbon*. With electric mixer at medium speed, whip until soft peaks form.

Note: When using metal or foil pie pan, bake on preheated cookie sheet. When using glass or ceramic pie pan, do not use cookie sheet. To make leaf decorations for edge of pie: Roll *pie pastry (enough for a single 9-inch crust)* 1/16 inch thick. Using a small, leaf-shaped form, cut about 50 leaves out of crust. With wooden toothpick, make veins on leaves. In small bowl, beat *1 egg* and *1 teaspoon water*. Brush egg mixture on edges of piecrust; apply leaves alternately to the inside and outside of piecrust edge. Place in freezer; chill 30 minutes. Pour in pumpkin filling. Bake as directed in recipe. To prevent leaves from browning excessively, place foil collar around piecrust edges halfway through baking.

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PREMIER WHITE LEMONY CHEESECAKE

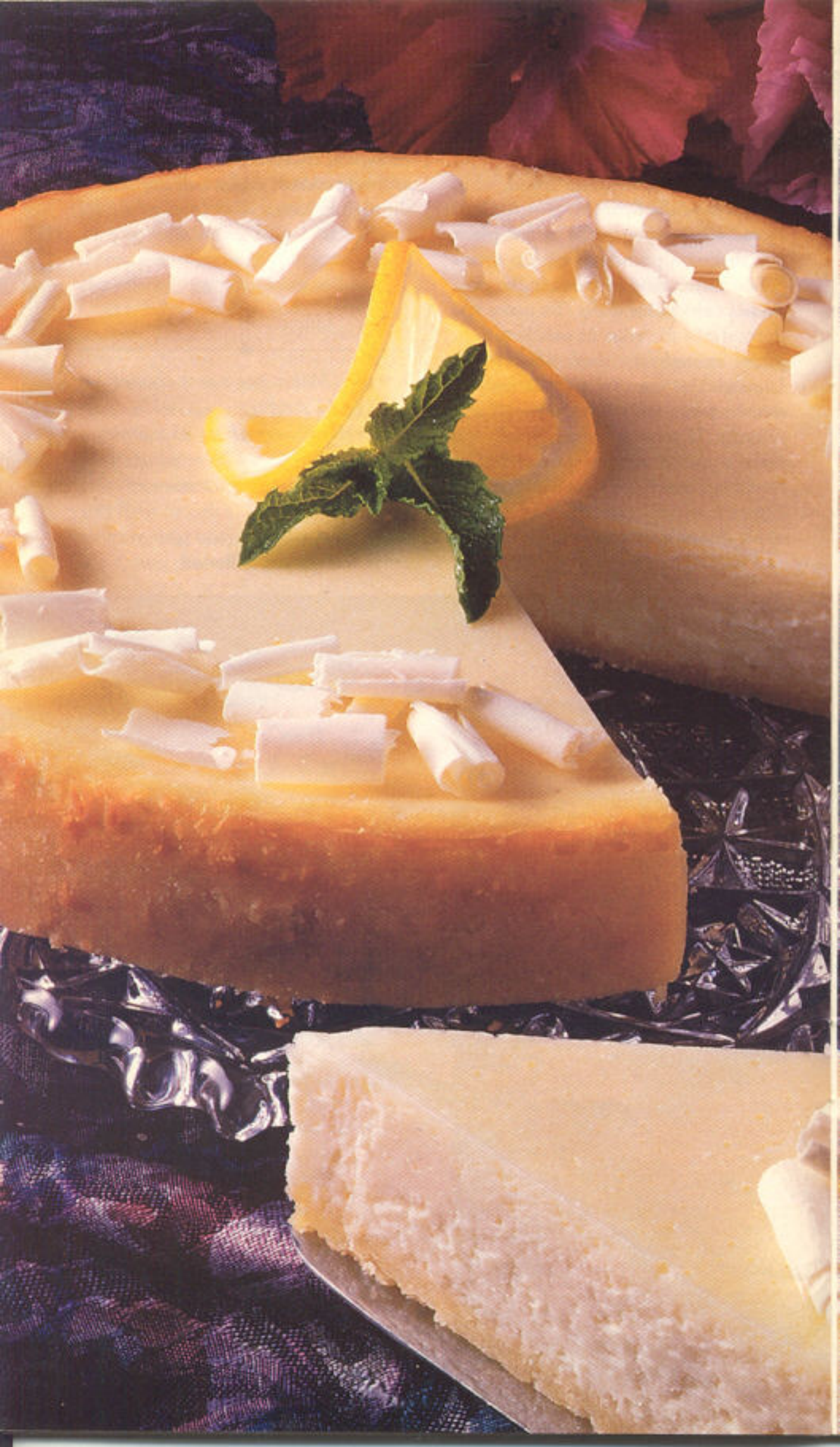
(Shown on page 84)

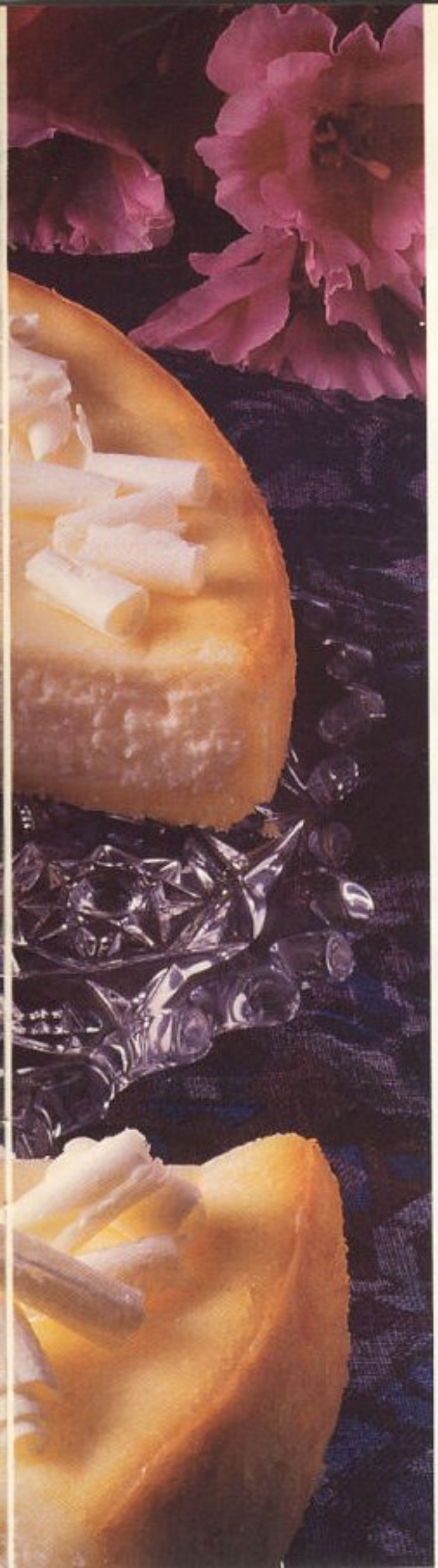
Servings: Makes one 9-inch cheesecake; 12 to 16 servings
Preparation time: About 25 minutes
Baking time: About 50 minutes
Cooling time: About 45 minutes

Crust

6 tablespoons butter or margarine, softened







¼ cup sugar
1 egg yolk
1¼ cups all-purpose flour
⅛ teaspoon salt

Cheesecake

2 packages (6 ounces each) Nestlé premier white baking bars
½ cup heavy or whipping cream
2 packages (8 ounces each) cream cheese, softened
1 tablespoon lemon juice
2 teaspoons grated lemon peel
¼ teaspoon salt
3 egg whites
1 whole egg

Preheat oven to 350°. Grease 9-inch springform pan.

Prepare Crust: In small bowl with electric mixer at medium speed, beat butter and sugar until creamy. Beat in egg yolk, flour and salt until blended. Press mixture onto bottom and 1 inch up side of prepared springform pan. Bake 14 to 16 minutes, or until crust is set. Remove from oven.

Meanwhile, prepare Cheesecake: In small, heavy saucepan over low heat, melt baking bars with cream, stirring constantly until smooth; remove from heat. In large bowl with electric mixer at medium speed, beat cream cheese, lemon juice, lemon peel and salt until smooth. Add melted baking bars, beating just until blended. Beat in egg whites and whole egg. Pour mixture into prebaked crust. Bake 35 to 40 minutes longer, or until edge is lightly browned. Cool. Loosen and remove sides of pan. Cool cake completely on wire rack. Refrigerate until ready to serve.

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Light and tangy, Premier White Lemony Cheesecake is made with white chocolate baking bars and fresh lemon juice. For recipe, see page 83.